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MAY 29 • 1943

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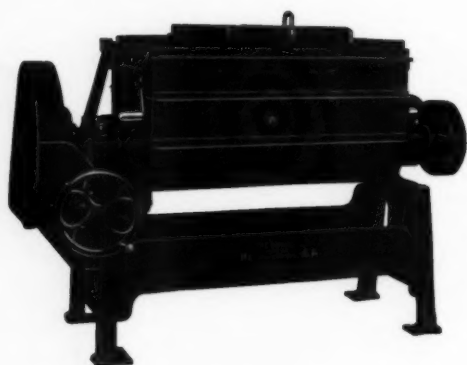
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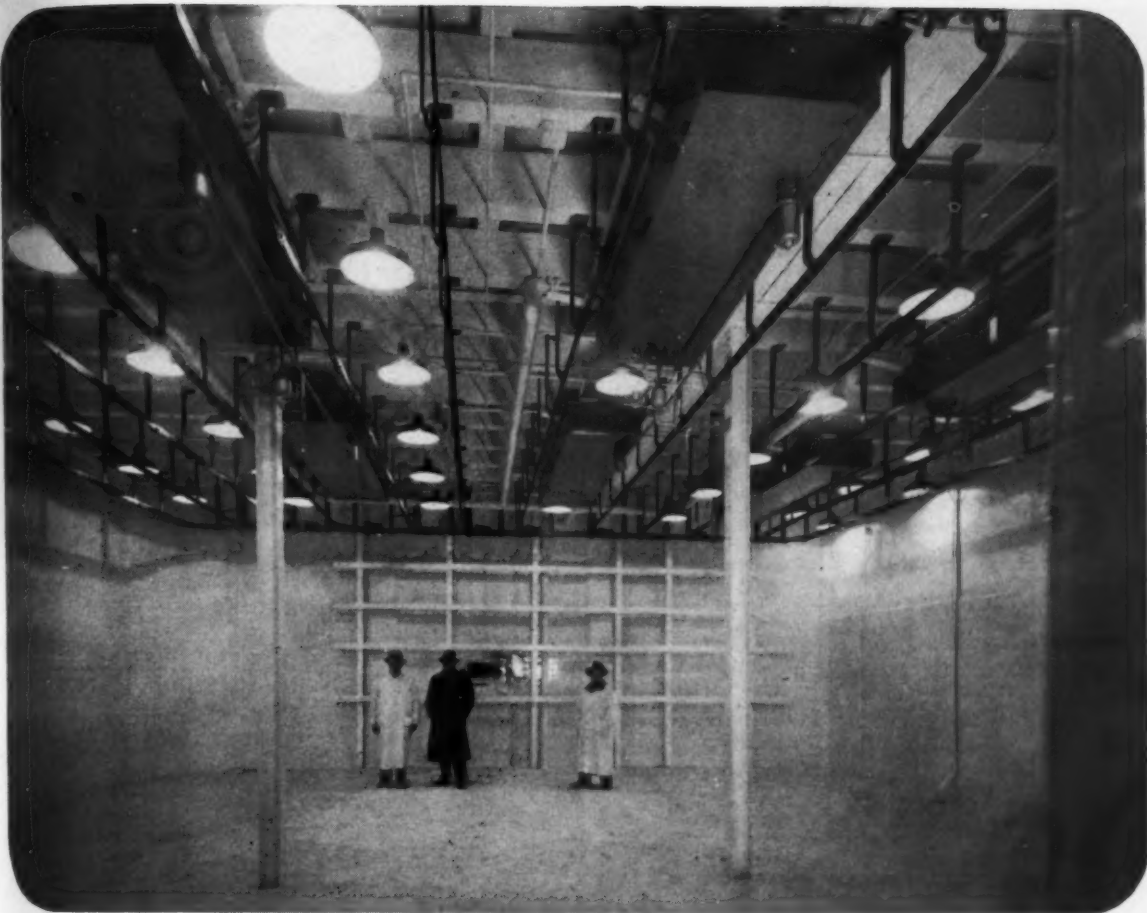
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THE NATIONAL PROVISIONER

Volume 108

MAY 29, 1943

Number 22

Table of Contents

MAXIMUM PRICE REGULATIONS

| | |
|--|----|
| MPR 398 Covers Variety Meats..... | 10 |
| Amendment 13, MPR 169..... | 12 |
| Amendment 1, MPR 389..... | 10 |
| Amendment 12, MPR 169..... | 13 |
| See Huge Losses in Subsidy Plan..... | 7 |
| Packaging Hog Livers for Army..... | 9 |
| Liberalize Custom Slaughter Rules..... | 11 |
| OPA Faces Coupon Inflation..... | 17 |
| Industry Cooperation Praised..... | 7 |
| Orders by War Agencies..... | 18 |
| A Page of New Equipment..... | 22 |
| Up and Down the Meat Trail..... | 15 |

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Meat Industry Is Lauded for Speedy War Aid

An emergency government order for 14,000,000 "additional" pounds of meat for war uses has just been filled by the meat industry, the American Meat Institute announced on May 28, adding:

"So satisfactorily was the task performed for the government that an official commendatory letter just received refers to it as 'the kind of action that wins wars.'

"This large quantity of meat—frozen pork, beef and lamb—was so urgently needed, and it had to be shipped in such a brief period that most of it had to be obtained from meat already in freezers.

"The meat, which was in addition to substantial regular purchases by federal agencies, was offered to the government by various packing companies when they were notified by the Institute that the Food Distribution Administration had urgent need for the product."

In expressing appreciation to the industry for its prompt cooperation, E. S. Waterbury, Chicago, meat purchase section, Livestock and Meat Branch, FDA, wrote to the Institute:

"We wish you to know that we greatly appreciate your kindly and effective cooperation in the successful conclusion of our request for 14,000,000 lbs. of emergency frozen pork, beef and lamb. The response from some packers you contacted was heartily given so that we filled our order to complete satisfaction. This is the kind of action that wins wars. Many thanks."

Monthly Reports to Be Required of Slaughterers

Food Distribution Order 27.1, effective May 29, requires all local slaughterers of livestock to make monthly reports of their slaughtering operations. Monthly reports will be required from butchers for those months when their slaughter volume exceeds 4,000 lbs. live weight.

FDO 27.2, issued on May 28, sets quotas for local slaughterers during June and succeeding months at 80 per cent of the quantity slaughtered in the corresponding months of 1941.

This percentage is the same as that applied in April and May and will remain in effect until further notice. Prior to the announcement, percentages for local slaughterers had been announced on a month-to-month basis.

The payroll allocation plan builds a sound bond program for your employees.

SUBSIDY PROGRAM PROMISES BIG LOSS, HALTS PROGRESS

PROGRESS toward solution of the meat industry's problems hung on dead center this week while interest was focused on the vague but forbidding outlines of the rollback and subsidy program, scheduled to become effective June 1.

Already battered and torn by the regulatory experiments of the Office of Price Administration, the Department of Agriculture and other government agencies, the industry now faces a possible loss of \$25,000,000 through reduction in the value of its inventories.

(According to late reports, Senators Bushfield, Aiken and Smith have introduced a bill prohibiting payment of subsidies to processors of agricultural goods, including livestock. Food Administrator Chester Davis told the Senate Agricultural Committee on Friday that a subsidy program is dangerous and will not accomplish the results we are seeking. The National Grange announced support of a congressional move to transfer food price functions to Food Administrator Davis. After meat industry representatives met briefly with RFC and OPA officials on Friday, it was reported that OPA cannot pay a subsidy on inventories for lack of power but is depending on the time lag to liquidate them. OPA plans to go ahead with the subsidy program but will not get it in operation by June 1. Announcement of the membership of the War Meat Board headed by Harry Reed is being delayed until the rollback question is settled.)

After a meeting with OPA and WFA officials on May 27 in the offices of the Reconstruction Finance Corporation, representatives of livestock producers, marketing agencies, meat packers, wholesalers, independent retailers and chain stores filed a formal resolution protesting the program (see page 8).

Only a few details of the new OPA version of "bread and circuses" (bread for labor and producers, with packers providing the circus) have been made public, although the program will become effective within a few days. It is known, according to an OPA statement, that:

1.—There will be a rollback of approximately 10 per cent (2 to 4 cents per lb.) in wholesale and retail meat prices.

2.—A subsidy is to be paid to meat processors to prevent the rollback from reducing livestock prices.

It is believed that the new program may:

(a) Provide for a 2-cent-per-lb. subsidy on the dressed weight of animals processed.

(b) Call for payment of the subsidy "across the board" or on a differential basis which would graduate the subsidy according to the relative efficiency of the packer.

While the rollback-subsidy program is obviously an attempt to please labor, without displeasing producers, by bringing about a reduction in retail meat prices, some observers believe that the same result could be achieved in other ways at far lower cost and with less confusion. They point out that legal retail meat prices are not excessively high in relation to industrial wage levels and that the rollback will have little effect on illegal high prices.

It is pointed out the consumer's greatest complaint with respect to meat today is that the supply is too small rather than that the price is too high. Moreover, if ceiling prices are paid and ration amounts are purchased, the consumer's expenditures for meat do not represent

an abnormal proportion of his cost of living.

Opposition of the meat packing industry to the subsidy program was announced this week by the American Meat Institute.

"This program," said the Institute, "provides for a reduction or 'roll back' of approximately 10 per cent in present retail and wholesale prices of meats. A subsidy is to be paid to processors of the meat to prevent the 'roll back' from reducing the prices of livestock, thereby reducing production of livestock.

"The subsidy is thus in effect paid by the government, through the meat packers, and is not to the benefit of the meat packing industry. We are definitely opposed to being placed in this position. It must be emphasized that the subsidy to be given the meat packers is not one by which the meat packing industry would benefit.

"There is, however, no announced policy in the OPA's plan to 'subsidize the production' of meat for the tremendous loss which processors will have to take on all of the meats on hand and being processed June 1, when prices are arbitrarily 'rolled back.'

"This industry normally has in excess of a billion pounds of products in the various steps of production, and in inventories. To require the industry to stand a loss of between 2 and 3c a pound on these products will be a fatal blow to many meat packing companies, a considerable number of which are already threatened with disaster because of price squeezes and other inequities brought about by restrictive regulations. Unless some provision is made for them, the total loss on the reduced prices of product on hand will amount to more than \$25,000,000. According to simple laws of economics, this eventually will have to be reflected in livestock values.

"In the original announcement of the OPA, it was stated that an objective of the program would be to reduce prices at retail to September 15, 1942 levels.

"However, wholesale prices of many meats actually now are below the September 15 prices and retail prices of meat, according to the Bureau of Labor Statistics, have not advanced anywhere near 10 per cent. In fact, latest government estimates indicate retail prices of beef, veal and pork increased only about 2 per cent since last September."

These facts on prices were brought to the attention of Director of Economic Stabilization James F. Byrnes in a telegram which said, in part:

"Wholesale prices on pork at the present time, generally speaking, are under September 15, 1942, levels. For

MEAT INDUSTRY PROTESTS SUBSIDIZED ROLLBACK

All elements of the livestock and meat industry joined in the following resolution protesting the OPA rollback-subsidy plan following a meeting in Washington this week:

"Without prior consultation with any representatives of the livestock and meat industry, there has been announced a plan to pay to processors, subsidies of 2c to 3c a pound on beef, veal, pork, lamb and mutton from the public treasury.

"This proposed subsidy will add hundreds of millions of dollars to an already staggering public debt, and—

"This proposed subsidy will likewise add hundreds of millions of dollars to an already swollen and unmanageable public buying power and—

"The reduction in the cost of living to the American people as the result of this proposed subsidy will be infinitesimal (estimated in the case of meats at from \$1.50 to \$2 per capita per annum—in the case of butter at 60c per capita per annum and in the case of coffee at from 24c to 36c per capita per annum), and—

"It is our firm conviction that the American people neither need nor want this form of public handout and—

"Enforcement of present price regulations and elimination of black markets would save the American public many times the amount of the proposed subsidy, and—

"This proposed subsidy will cost the livestock and meat industry millions of dollars in administrative costs and—

"This proposed subsidy will completely enslave the livestock and meat industry after an unparalleled record of patriotic co-operation in the national war effort therefore:

"The livestock and meat industry representatives, including representatives of the producers of cattle, swine and sheep the processors, wholesalers and retailers of meat, be recorded with the Office of Price Administration, the Reconstruction Finance Corporation, the War Food Administration, and the American public as unalterably opposed to subsidy and,

"That these groups request that this proposed subsidy and rollback program should be immediately abandoned and that the livestock and meat industry be allowed to serve the nation patriotically as always but without favors of any kind."

Asks if Meat Board Will Include Smaller Packers

Additional information on the makeup of the new War Meat Board was requested by Senator James E. Murray, chairman of the Senate small business committee, in identical letters sent to

example, the market service operated by the industry trade paper, THE NATIONAL PROVISIONER, quotes the following prices at wholesale for September 15, 1942, as compared to May 17, 1943, as follows (see box below).

"The above meat prices are in cents per pound, green or fresh, and indicate, generally speaking, the spreads between May 17, 1943, prices that retailers are paying and the prices they paid September 15, 1942. It is not clear to us why a rollback and subsidy are needed to keep wholesale prices on pork meats at September 15 levels when, in fact, many could be raised."

| | Sept. 15, 1942 | May 17, 1943 |
|---------------------------------|-------------------|-----------------|
| Regular hams, 12/14 green..... | 25 1/2 | 24 1/4 |
| Skinned hams, 12/14, green..... | 27 | 26 1/4 |
| Picnics, 6/9, green..... | 23 1/4 @ | 22 1/4 |
| Bellies, 10/12, green..... | 19 @ | 18 1/4 |
| Dry salt bellies, 20/25..... | 16 | 15 1/4 |
| Dry salt fat backs, 10/12..... | 11 1/2 | 11 |
| Pork loins, 10/12, fresh..... | 27 @ | 25 1/2 |
| Boston butts, 6/8, fresh..... | 29 1/4 @ | 27 1/2 |
| Skinned shoulders, fresh..... | 26 1/2 @ | 24 1/2 |
| Loose P.S. lard..... | 11.90 | 12.80 |

Food Administrator Chester C. Davis and Price Administrator Prentiss M. Brown last weekend. The senator said that there had been no indication that the new board will be truly representative of the industry. He demanded a specific answer to the question:

Will the new War Meat Board have among its members representatives of the smaller processors, wholesalers and retailers?

Packers and others appearing before the House small business committee last weekend recounted some of the losses now being suffered by the industry.

F. E. Wernke of Louisville, vice president of NIMPA, testified that his loss during April in the processing of beef was \$35,000. He further testified that on a shipment of four carloads of beef to New York he had lost \$3,509.

Ellis Meeker, testifying for the Natural Casing Institute, criticized the high point values assigned to sausage and said that the effect was to slow up the sausage movement, resulting in serious waste and spoilage. He gave one illustration where 10,000 lbs. spoiled in a single store because of lack of customers.

William G. Mueller, president, American Packing Co., St. Louis, testified that he had recently bought 1,496 head of cattle for \$158,318 and had sold the total product, including hides and offal, for \$153,969, making a loss of \$4,349.

PACKAGING HOG LIVERS FOR PURCHASE BY ARMY

ON April 14, 1943, the Army Quartermaster Corps issued its first specification on pork livers in Tentative Specification CQD No. 125 (THE NATIONAL PROVISIONER, May 8, page 16). Detailed packaging requirements are included in the specifications, which also stipulate that the chilled and frozen livers shall be prepared in accordance with good commercial practice under strictly sanitary conditions.

The accompanying photographs illustrate a satisfactory method of packaging the livers in conformity with the Army specifications. This method was developed by Wilson & Co., Inc., in cooperation with the Chicago Quartermaster Depot. The successive pictures show how each fresh chilled liver is folded, compactly rolled and placed in a box of the specified type, with the individual rows of livers separated by paraffined solid fiberboard dividers. After the livers have been frozen in the box, the top is put in place and the finished package securely bound with steel strapping.

This method of packing combines a number of desirable features. The rolled livers occupy much less space than when frozen flat in trays and then packed, making it possible to pack approximately 50 lbs. of livers in each box. Rolling also minimizes contact between the individual livers and prevents them from adhering to one another too tightly in the freezing process;

the separators obviate adhesion between livers in adjacent rows.

A further advantage lies in the fact that the rolled livers, upon being unpacked and partly thawed, are easier for the Army cook to handle, making it possible for him to obtain slices of good

size rather than the miscellaneous pieces which result from slicing a hog liver that is spread out flat.

In the accompanying photographs, Erich Thiem, general foreman of the meat specialties department of Wilson

(Continued on page 21.)



CLOSEUPS OF PACKAGING PROCEDURE

(Above).—Erich Thiem, Wilson & Co., shows how a box of the hog livers appears after being packed by the method described. These livers have been frozen and are ready for closing and strapping of box.

1.—Lobular pattern of hog liver (left) makes it awkward to pack flat. But when tightly rolled (right) it is very compact.

2.—Before rolling, liver is folded inward.

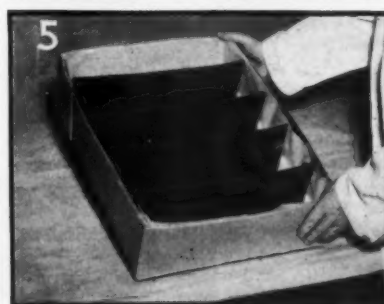
3.—Rolling chilled liver. Note position of hands.

4.—Liver fully rolled and ready to place in box.

5.—Closeup of box, which holds 50 lbs. of frozen livers. Separators are actually inserted individually as rows are completed.

6.—With three rows packed, operator begins placing livers in fourth row. Note relatively small amount of contact between livers.

7.—After livers have been frozen, top is placed on box and steel strapping applied.



OPA Sets Maximum Prices on Variety Meats in MPR 398

SPECIFIC dollars-and-cents wholesale maximum prices for 58 variety meats and edible by-products of beef, veal, lamb, mutton and pork were established this week by the Office of Price Administration at about the level of March, 1942.

A wide variety of offal items and edible by-products—including brains, kidneys, sweetbreads, tripe and many meats used in sausage will be covered by the new Maximum Price Regulation 398. The regulation is effective June 1, 1943.

Mimeographed copies of MPR 398, too long to publish in THE NATIONAL PROVISIONER, may be obtained by writing to this magazine, 407 So. Dearborn, Chicago.

As quickly as possible, OPA plans to follow up this wholesale order with a retail regulation setting specific dollars-and-cents ceilings on variety meats. Issuance of the wholesale regulation at this time was necessary to bring the meats and edible by-products into line with prices being established in a regulation setting wholesale maximum prices for sausage products, since the March, 1942 level is somewhat of a rollback from recent prices.

Using the same zone pricing pattern as already has been adopted for beef, veal, lamb and mutton, the new order creates base wholesale prices for the standardized products and sets differentials for other zones based on transportation costs from producing to consuming centers. Zone 4-a (comprising specified parts of Wisconsin, Minnesota, South Dakota, Nebraska, Kansas, Missouri and Iowa) will be the base area.

The zone differentials on these variety meats and edible by-products made from beef, veal, lamb, mutton and pork (which must be added to the base price, with point of delivery determining in what zone the sale takes place) follow in dollars-and-cents per hundredweight:

| | Beef | Veal | Lamb and Mutton | Pork |
|---------------|--------|--------|-----------------|--------|
| Zone 1..... | \$1.75 | \$2.50 | \$1.50 | \$2.50 |
| Zone 2..... | 1.00 | 1.50 | ... | 1.50 |
| Zone 3..... | ... | .75 | ... | 1.25 |
| Zone 4..... | ... | ... | ... | .75 |
| Zone 4-a..... | ... | ... | ... | ... |
| Zone 5..... | .50 | .50 | .50 | .25 |
| Zone 6..... | .75 | .75 | .75 | .50 |
| Zone 7..... | 1.00 | 1.00 | 1.00 | .75 |
| Zone 8..... | 1.25 | 1.25 | 1.25 | 1.00 |
| Zone 9..... | 1.50 | 1.50 | 1.50 | 1.25 |
| Zone 10..... | 1.75 | 1.75 | 1.75 | 1.50 |

Thus, for example, the wholesale ceiling on veal kidneys in the base zone will be \$17 per hundredweight. However, in New York City, wholesalers may sell veal kidneys for as high as \$18.50.

Ceiling prices named in the new order were arrived at after extensive consultations with the industry.

Acting to keep uniformity for price control enforcement, OPA says it decided in this regulation to eliminate grade differences, wherever possible.

This decision was reached with some reluctance in the case of a few of these products because recognition of grade differences had represented an advance in the industry and had been a definite help to the consumer. However, says OPA, experience under the other meat regulations has taught that grade differences tend to break down at the retail level unless the different grades can be clearly identified. In the case of many fresh variety meats, standards easily grasped by the housewife cannot be specified, and grade marking is at present not practical on these items.

Where quality distinctions were capable of being tied to some objective test, they were preserved; otherwise they were eliminated. Thus, for example, there will be only one price for beef livers in good condition, with black or mutilated livers having a lower price.

Number of Forms Reduced

At the same time, differences in the forms in which these products were sold, or in their preparation, were reduced. If some forms served all purposes adequately, no other was permitted. Therefore, a pork head may be cut into comparatively few items as compared with the number formerly on the market. Similarly, other varieties of these by-products have been eliminated.

Hotel supply houses may charge \$2 per cwt. more than the regular wholesale ceilings on products sold by them. This addition, however, is limited to hotel supply houses which during March 1942 did at least 50 per cent of their business with purveyors of meals and who maintain establishments separate from that of a slaughterer.

Peddler-truck sellers may sell at \$1.50 per cwt. over the base price because they buy at the wholesale ceiling. The \$1.50 difference will represent their profit margin. Dealers in kosher products may charge slightly higher prices than those permitted others, because of extra expenses involved in koshering.

Wrapping and packaging costs may be charged by the seller, in addition to the ceiling. Specific additions for these costs were named in the regulation by OPA.

Sterilized meat and off-color livers must be sold at discount, also hamed in the order. This is in line with normal industry practice. Differentials established are consistent with those historically recognized.

Not affected by this regulation are sales to industrial and pharmaceutical users. Requirements of such buyers are different from those of a retailer or sausage manufacturer and in the main are not competitive with them. Should experience reveal the need for tighter control of such sales than now is imposed by the General Maximum Price Regulation, such control will be imposed, OPA officials indicated. However, for the present, it appears desirable to leave such products without change.

Casings are excluded from this regulation, as they will be covered in another order. Calf rennets—not intended

Amend MPR 389; Sausage Beef Cut; Offal Prices Set

SAUSAGE received considerable attention from the Office of Price Administration this week with the issuance of Amendments 1 and 2 to MPR 389, a rollback in prices of some of the beef ingredients used in sausage (Amendment 13 to MPR 169) and the establishment of dollars-and-cents ceiling prices for 58 offal items and edible by-products of beef, veal, lamb, mutton and pork in Maximum Price Regulation 398.

Changes in MPR 389 effected by Amendment 1 include:

1.—Artificial casings may be left on frankfurts until they reach the consumer provided instructions for their removal are printed at least once on the casing of each link.

2.—A maximum price is established for smoked pork sausage in artificial casings at the same level as smoked sausage in hog casings.

3.—Fresh sausage in cloth bags is given the same ceiling as fresh sausage in artificial casings.

4.—The adjustable pricing provision is amended to bring it more closely into line with OPA policy. It is also made clear that the regulation covers all deliveries made after the effective date.

5.—Changes are made in the definitions of frankfurts, bologna and pork sausage.

6.—The amendment allows sale of frankfurts in links up to 10 in. long to restaurants and hotels.

7.—Allowance for various types of sales are adjusted to give hotel supply houses a narrower differential between sales when local delivery is made and when it is not. The differential is set at 50c instead of the former \$2.

The full text of Amendment 1 will be found on page 12.

Amendment 2 to MPR 389 postponed the effective date of the regulation (and Amendment 1) to June 1.

Under Amendment 13 to Revised MPR 169 the maximum prices of bologna bulls (carcass, hindquarter and forequarter), kosher bull forequarters, Army boneless beef and other boneless bull and canner and cutter beef are rolled back $\frac{3}{4}$ to $1\frac{1}{2}$ c per lb., effective June 1. The full text of Amendment 13 will be found on page 12.

A summary of the new price regulation covering variety meats and edible by-products will be found on this page.

for resale in their original form or in sausage—also are exempt.

With these exceptions, however, all sales of variety meats or edible by-products intended for eventual consumption as food—either in their original state or in sausage—are covered by this regulation.

Liberalize Custom Slaughter Rules Under Restriction Order 1

CUSTOM slaughtering provisions of RO 1 were liberalized somewhat in a special regulation embodying miscellaneous amendments which was issued by the War Food Administration this weekend.

Under Food Distribution Order 27 and federal meat inspection regulations all persons slaughtering meat animals, except quota slaughterers not operating under federal inspection, were required to mark their meat so as to identify the person for whom it was slaughtered. This identification may be either an inspection stamp or the permit number of the farmer, butcher, or local slaughterer for whom the meat was slaughtered.

Under this week's ruling, all quota slaughterers will be required, beginning May 31, to stamp each wholesale cut of meat with a city, county, state, or federal inspection number. If they do not have such an inspection number, they are required to stamp each such cut with a number to be obtained by applying to the War Food Administration, Washington, D. C.

Eliminates Duplication

In the past, provisions of Restriction Order 1 permitted quota slaughterers to deliver without charge against their quotas any meat custom slaughtered for other quota slaughterers. However, any meat delivered to non-quota slaughterers (farm slaughterer, butcher, or local slaughterer) was charged against the quota of the person doing the slaughtering and also the person for whom the slaughtering was done.

This week's action eliminates this duplication. It provides that a quota slaughterer may custom slaughter livestock for any person having a quota under the livestock permit order (Food Distribution Order No. 27) if he receives a certification acknowledging the delivery of the meat.

At the present time quota slaughterers are allowed to include in their quota bases the meat which they custom slaughtered for persons other than quota slaughterers (farm slaughterers, butchers, and local slaughterers). The special amendment provides that after July 1, a slaughterer's quota base will exclude all of the meat which he custom slaughtered during the 1941 base period. Therefore, those who did any custom slaughtering in 1941 are being asked to submit revised quota base figures for all four quarters of the base period. These must be forwarded to WFA at Washington, D. C., not later than June 20.

Deliveries of meat by non-quota slaughterers have been restricted by Restriction Order 1, while the slaughter of livestock by non-quota slaughterers has been limited by Food Distribution Order 27. In certain instances, the quantity of meat which could be delivered was not on the same level as the amount of

livestock which could be slaughtered. To place slaughter and delivery on the same basis, today's amendment provides that a non-quota slaughterer may deliver all of the meat obtained from livestock legally slaughtered under the provisions of Food Distribution Order 27.

Today's amendment also affirms the recent action which permitted quota slaughterers in California, Arizona, and Nevada to deliver during the present quarter (April through June) 100 per cent of the quantity of lamb and mutton delivered in the corresponding period in 1941. In all other states the percentage remains at 70 per cent. The quota increase in the three states was designed to facilitate the marketing and slaughter of the large lamb crops in that area where additional meat supplies were needed badly and also to relieve transportation facilities.

Officials emphasized that today's action does not affect the provisions, covering custom slaughterers, in maximum price regulations issued by the Office of Price Administration. Under the terms of OPA's Revised MPR 169, custom slaughterers are required to remit an amount sufficient to make the cost of dressed beef or veal carcasses, or wholesale cuts from them, equal to, or less than, what the cost would be if the purchaser bought the carcass or cuts at the slaughterer's maximum. The provision of Revised MPR 148 is similar. There is no such provision in the lamb and mutton price ceilings.

Text of the amendments is given below:

RESTRICTION ORDER 1

[Special Regulation]

Miscellaneous Amendments

Pursuant to the provisions of Executive Order 9280, dated December 3, 1942; Executive Order 9322, dated March 26, 1943, and Executive Order 9334, dated April 19, 1943, and to implement the administration and enforcement of Restriction Order 1, as amended (7 F. R. 7839; 8 F. R. 3201, 3328, 3372, 3416, and 4151), the administration of which has been transferred from the Office of Price Administration to the United States Department of Agriculture (8 F. R. 4151), Restriction Order 1, as amended, is further amended as follows:

First: By adding at the end of §1407.901 thereof, the following paragraph:

"(1) 'Custom slaughter' means the slaughter of livestock for the owner by any person other than such owner."

Second: By adding at the end of §1407.903(a) thereof the following: "except that for a slaughterer located in the states of Arizona, California, or Nevada, the quota for lamb and mutton for Quota Period 3 shall be the conversion weight obtained by multiplying the quota base for lamb and mutton by 100 per cent."

Third: By amending §1407.904(a) to read as follows:

"(a) Notwithstanding the terms of any contract, agreement or commitment, regardless of when made, no non-quota slaughterer shall, during any quota period, deliver more controlled meat of any type obtained from livestock owned by him at the time of slaughter than is obtained from livestock so owned by him which he may slaughter or have slaughtered for delivery of meat in accordance with the provisions of Food Distribution Order 27, as amended."

Fourth: By amending §1407.904(b) thereof to read as follows:

"(b) Any deliveries by a non-quota slaughterer of any type of controlled meat derived from livestock owned by him at the time of slaughter in excess of deliveries permitted by paragraph

(a) of this section for any quota period shall be charged against his restricted deliveries of such type of controlled meat for the subsequent quota period, and in addition thereto shall subject the non-quota slaughterer to such other actions, penalties or proceedings as may be prescribed by law or imposed pursuant to this order."

Fifth: By deleting §1407.904(c) and (d).

Sixth: By deleting the period at the end of §1407.906(a) and inserting in lieu thereof, ", and " and adding thereafter the following new paragraph:

"(7) The conversion weight of meat of such type delivered by him which was derived from livestock custom slaughtered by him and not subtracted under §1407.906(a) (5) of this order. In all cases where this provision will have the effect of changing a quota base for Base Periods 1, 2, 3, or 4, a statement of the new quota base or quota bases, adjusted in accordance with this provision, shall be forwarded to the War Food Administration, United States Department of Agriculture, not later than June 20, 1943. Quota bases computed in accordance with the provisions of this paragraph shall become effective July 1, 1943. (This reporting requirement has been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.)"

Seventh: By adding at the end of §1407.912a thereof the following new paragraph:

"(k) Deliveries of controlled meat derived from custom slaughter. In computing the conversion weight of controlled meat delivered during a quota period without charge against quotas for the purposes of §1407.907(a) (5), any slaughterer may include the conversion weight of controlled meat derived from livestock custom slaughtered for another person who has a slaughter quota under Food Distribution Order 27, as amended, and delivered to such other person during such quota period; Provided, however, That no slaughterer shall so include the conversion weight of such controlled meat unless, not later than the close of the quota period in which such delivery is made, he obtains from the person to whom such controlled meat is delivered, a certification signed by such person acknowledging delivery of the controlled meat and setting forth the following:

(1) The name and address of the slaughterer; (2) The name and address of the person or persons to whom delivery was made; (3) The date or dates of delivery; (4) The total weight of each type of controlled meat covered by such certification; and (5) A description thereof, permitting conversion in accordance with the provisions of §1407.913."

Eighth: By adding immediately after §1407.914a, the following new section:

"§1407.914b. Markings required on meat. (a) Effective May 31, 1943, each accessible wholesale cut of meat, whether in the entire carcass or detached therefrom, shall, prior to delivery, be marked in a plain and conspicuous manner one or more times as hereinafter directed. This requirement shall not apply to meat transferred by a slaughterer to a unit or department of the slaughterer for use in the preparation, manufacture, or production of any product or commodity other than controlled meat.

In the case of veal carcasses delivered with the skin on, marks shall be placed on the hind shanks and brisket.

Marks may be made with a pencil approved for Kosher marking or with a stamp or stencil and marking fluid conforming to the approved formula for violet branding fluid.

(1) Where the slaughterer's establishment has been assigned an establishment number by a federal, state, county or city inspecting authority, he shall use the number so assigned.

(2) Where the slaughterer's establishment has no establishment number assigned by an inspecting authority, marks shall be made, in letters at least ¼-in. in height and width, with a number which will be assigned to him upon application by him to the War Food Administration, United States Department of Agriculture.

Saving clause. No amendment made herein shall be construed to affect any suit, action, prosecution, penalty, or administrative or other proceeding, regardless of when commenced, or any judgment, order, decree, or verdict, regardless of when made, entered, or returned, with respect to any violation committed or liability incurred under the terms of Restriction Order 1, as originally issued, or subsequently amended prior to May 29, 1943."

This order shall become effective May 29, 1943.

CANNED CHILI FOR ARMY

OPA has exempted from price control all canned chili con carne sold to the Army for ration. Chili con carne in 6-lb. 8 oz. cans previously had been exempted. Recently, several packers informed OPA that they could can chili in cans of other sizes for the Army. The general exemption was made in Amendment 8 to Revised Supplementary Reg. 1 to GMPR, effective June 4.



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CEILING CHANGES OF INTEREST TO THE SAUSAGE PROCESSOR

Amendment 1, MPR 389

Maximum Price Regulation 389 is amended in the following respects:

1. Section 1 is amended to read as follows:

Section 1.—What this regulation does. This regulation fixes dollar-and-cents ceiling prices on pork or breakfast sausage, frankfurters and bologna. On and after May 24, 1943, the date this regulation takes effect, no person may sell or deliver, except at retail or to a war procurement agency, and no person in the course of trade or business may buy or receive pork sausage, frankfurters or bologna at prices higher than the prices permitted by this regulation. But lower prices may be charged or paid.

2. Section 4(b) (3) is amended to read as follows:

(3) A label satisfying the requirements of this paragraph is required to appear twice for every pound of frankfurters, pork or breakfast sausage, other than bulk, and once on each piece of bologna or fresh pork or breakfast sausage stuffed in artificial or beef casings or cloth bags. The label may be a band or a tag securely affixed to the sausage or printed upon the casing or bag. The kind of sausage, the grade and casing shall also be stamped or printed upon the carton or other immediate container in which the sausage is placed.

3. Section 11 is amended to read as follows:

Section 11.—Adjustable pricing. Any person may agree to sell at a price which can be increased up to the maximum price in effect at the time of delivery; but no person may, unless authorized by the Office of Price Administration, deliver or agree to deliver at prices to be adjusted upward in accordance with action taken by the Office of Price Administration after delivery. Such authorization may be given when a request for a change in the applicable maximum price is pending, but only if the authorization is necessary to promote distribution or production and if it will not interfere with the purposes of the Emergency Price Control Act of 1942, as amended. The authorization may be given by the Administrator or by any official of the Office of Price Administration to whom the authority to grant such authorization has been delegated. The authorization will be given by order, except that it may be given by letter or telegram when the contemplated revision will be the granting of an individual application for adjustment.

4. Section 12 (a) is amended to read as follows:

(a) Table of base prices. All prices are on a dollar per hundredweight basis and include packaging or boxing costs.

| Item: | Grade AA | Grade A | Grade B |
|--|-------------|------------|------------|
| (1) Pork, or breakfast sausage: | | | |
| (a) Fresh: | | | |
| Sheep casings..... | \$32.00 | \$27.50 | \$20.50 |
| Hog casings..... | 29.00 | 24.50 | 17.50 |
| Artificial casings or cloth bags..... | 27.50 | 23.00 | 16.00 |

*Changed to June 1, 1943, by Amendment 2.

| Price Zones | I Boneless bull (equivalent cutter and canner) fresh or frozen | II Fresh or frozen cutter and canner (other than bone- less bull) | III Fresh kosher boneless bull forequarter (equivalent cutter and canner) Note 1 | IV Fresh kosher bone- less bull fore- quarter (equiva- lent cutter and canner) Note 2 |
|----------------|--|---|--|--|
| 1..... | \$22.125 | \$21.375 | | \$22.875 |
| 2..... | 21.375 | 20.625 | | 22.125 |
| 3..... | 20.375 | 19.625 | | 21.125 |
| 4..... | 20.375 | 19.625 | | 21.625 |
| 5..... | 20.875 | 20.125 | | 21.875 |
| 6..... | 21.125 | 20.375 | | 22.125 |
| 7..... | 21.375 | 20.625 | | 22.375 |
| 8..... | 21.625 | 20.875 | | 22.625 |
| 9..... | 21.875 | 21.125 | \$24.125 | 22.875 |
| 10..... | 22.125 | 21.375 | | 23.125 |

5. Sec. 1364.452(n) (2) is amended by changing table of prices (B) to read as follows:

| (B) | |
|---|---|
| [All prices are on a dollars per hundredweight basis; the price for any fraction of a hundred-weight shall be reduced accordingly]. | |
| Price Zones | V Beef trimmings 25% trimmable fat, fresh or frozen |
| 1 | \$19.75 |
| 2 | 19.00 |
| 3 | 18.00 |
| 4 | 18.00 |
| 5 | 18.50 |
| 6 | 18.75 |
| 7 | 19.00 |
| 8 | 19.25 |
| 9 | 19.50 |
| 10 | 19.75 |

This amendment 13 shall become effective June 1, 1943.

| | | | |
|------------------------------|-------|-------|-------|
| Bulk..... | 25.50 | 21.00 | 14.00 |
| (b) Smoked: | | | |
| Hog or artificial casings. | 33.00 | 29.00 | 21.00 |
| (2) Frankfurters: | | | |
| Sheep casings..... | 27.00 | 24.00 | 20.50 |
| Hog or artificial casings... | 24.00 | 21.00 | 17.50 |

(Continued on page 23.)

Amendment 13, RMPR 169

Revised Maximum Price Regulation No. 169 is amended in the following respects:

1. The column of prices for "Bologna bulk (equivalent cutter and canner grade)" contained in the table of prices in Sec. 1364.452(d) (2) is amended to read as follows:

[All prices are on dollars per hundredweight basis; the price for any fraction of a hundred-weight shall be reduced accordingly].

| | |
|-------------------------------|--|
| | Bologna bulk (equivalent cutter and canner grade) |
| (i) Beef carcass or side..... | \$15.00 |
| (ii) Hindquarter..... | 15.00 |
| (iii) Forequarter..... | 15.00 |

2. The column of prices for kosher "Bologna bulk (equivalent cutter and canner grade)" contained in the table of prices in Sec. 1364.452(d) (3) is amended to read as follows:

[All prices are on dollars per hundredweight basis; the price for any fraction of a hundred-weight shall be reduced accordingly].

| | |
|----------------------|--|
| | Bologna bulk (equivalent cutter and canner grade) |
| (i) Forequarter..... | \$15.75 |

3. Sec. 1364.452(1) (2) is amended to read as follows:

(2) The maximum delivered price for boneless beef for Army canned meat in each of the following price zones shall be:

| Price Zone | Zone price per cwt. frozen and boxed |
|------------|---|
| 1..... | \$22.75 |
| 2..... | 22.00 |
| 3..... | 21.00 |
| 4..... | 21.00 |
| 5..... | 21.50 |
| 6..... | 21.75 |
| 7..... | 22.00 |
| 8..... | 22.25 |
| 9..... | 22.50 |
| 10..... | 22.75 |

4. Sec. 1364.452(n) (2) is amended by changing table of prices (A) to read as follows:

(A)
[All prices are on a dollars per hundredweight basis; the price for any fraction of a hundred-weight shall be reduced accordingly].

| Price Zones | I Boneless bull (equivalent cutter and canner) fresh or frozen | II Fresh or frozen cutter and canner (other than bone- less bull) | III Fresh kosher boneless bull forequarter (equivalent cutter and canner) Note 1 | IV Fresh kosher bone- less bull fore- quarter (equiva- lent cutter and canner) Note 2 |
|----------------|--|---|--|--|
| 1..... | \$22.125 | \$21.375 | | \$22.875 |
| 2..... | 21.375 | 20.625 | | 22.125 |
| 3..... | 20.375 | 19.625 | | 21.125 |
| 4..... | 20.375 | 19.625 | | 21.625 |
| 5..... | 20.875 | 20.125 | | 21.875 |
| 6..... | 21.125 | 20.375 | | 22.125 |
| 7..... | 21.375 | 20.625 | | 22.375 |
| 8..... | 21.625 | 20.875 | | 22.625 |
| 9..... | 21.875 | 21.125 | \$24.125 | 22.875 |
| 10..... | 22.125 | 21.375 | | 23.125 |

5. Sec. 1364.452(n) (2) is amended by changing table of prices (B) to read as follows:

| | VI | VII |
|--|---|---|
| | Boneless chucks (cutter and canner, including bulls) 10% trimmable fat; fresh or frozen | Boneless shank meat; fresh or frozen |
| | \$21.625 | \$21.25 |
| | 20.875 | 20.50 |
| | 19.875 | 19.50 |
| | 19.875 | 19.50 |
| | 20.375 | 20.00 |
| | 20.625 | 20.25 |
| | 20.875 | 20.50 |
| | 21.125 | 20.75 |
| | 21.375 | 21.00 |
| | 21.625 | 21.25 |

The National Provisioner—May 29, 1943

FABRICATED CUTS LOOPHOLE CLOSED TO BEEF SELLERS

ONE loophole by which some packers have been able to reduce some of their losses was closed by OPA this week when the price agency issued Amendment 12 to Revised MPR 169. The amendment set dollars-and-cents ceilings on the cuts of beef and veal which are fabricated for sale to hotels, restaurants and other purveyors of meals.

Besides lowering prices for these cuts, OPA has taken steps to safeguard normal channels of distribution by setting limits on the proportion of beef and veal that may be diverted by each seller to the hotel and restaurant trade in the form of fabricated cuts.

No hotel supply house, slaughterer, packer's branch house or wholesaler will be permitted, during specified three-month periods to sell to purveyors of meals more meat in the form of fabricated cuts than 70 per cent of the volume of all meats and meat products sold by it to such buyers in the period from September 15 to December 15, 1942. However, sales to war procurement agencies are excluded from the 70-per cent restriction.

Shift Trade to Wholesalers

The amendment establishes, according to customary trade practices, differentials between specific ceilings on fabricated cuts allowed hotel supply houses and those allowed slaughterers, packer's branch houses and wholesalers. By making prices for such cuts less attractive to the latter class of sellers than they have been recently, the new ceilings are expected to work with the 70 per cent restriction in diverting meats to retail stores.

Specific prices that hotel supply houses may charge for fabricated cuts when sold to "purveyors of meals," were established for lamb and mutton last December. Since December 17, 1942, ceiling prices for these cuts of beef, when sold by hotel supply houses and such sellers as packers' branch houses to restaurants and other purveyors of meals, have been based on a formula which allowed a mark-up of 20 per cent over the ceiling price of the primal cuts from which the fabricated cuts were made.

The fabricated beef and veal cuts which are given specific ceilings are listed and defined in the amendment.

In the same amendment is another, and not directly related, change. This is the adjustment of the wholesale prices of all five grades of double or single loin of veal, and leg or legs of veal. Ceilings for the loins are raised slightly, and for the legs are lowered slightly, so that the value of the hindquarter is not changed. These changes are made, OPA said, to correct the relationship of the prices to those of other wholesale cuts of veal.

The two classes of sellers for whom the prices for fabricated cuts are estab-

lished are thus described more fully:

1) Hotel supply houses, which are permitted to use the prices provided for such sellers, are separate selling establishments not physically attached to a packing or slaughtering plant, packer's branch houses, wholesaler's, or other selling establishment, which are engaged in the fabrication and sale of meat cuts, variety meats, and edible by-products to purveyors of meals, and which, during the period September 15 through December 15, 1942, sold to purveyors of meals, other than war procurement agencies, 70 per cent of the total weight volume of meat, variety meats, or edible by-products sold by it.

2) Packing or slaughtering plants,

packing branch houses, wholesalers or other types of distributive establishments which may use the specific prices for fabricated cuts sold to purveyors of meals that are provided for this group, are those which sold fabricated cuts of beef or veal in any volume to purveyors of meals in the base period of September 15 to December 15, 1942. They may not, however, sell fabricated cuts of all kinds in quantities more than 70 per cent by weight of their hotel sales of meat and meat products in that base period.

The lists of standardized fabricated cuts and their definitions were worked out in consultation with representative members of the hotel supply industry.

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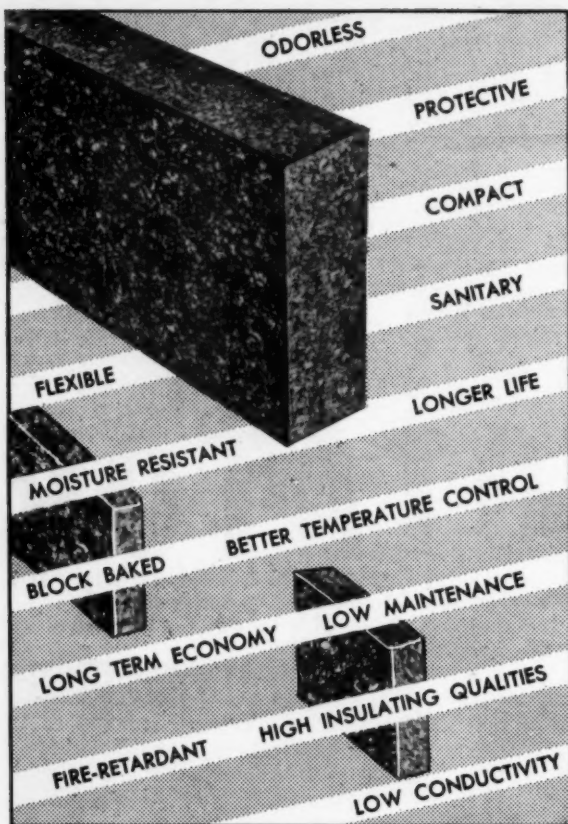
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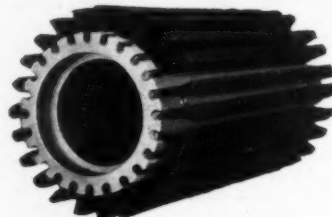
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Up and down the MEAT TRAIL

Personalities and Events of the Week

Bob Minton, manager, Bluebonnet Packing Co., Ft. Worth, Tex., predicts that the Ft. Worth beef supply during June will be only ten per cent of the demand, unless War Food Distribution Administration officials act immediately on a requested quota increase. Minton says his firm and the City Packing Co., Ft. Worth, are now supplying approximately 90 per cent of the beef going to local markets.

A modern new rendering plant will be constructed and operated by the Pacific Rendering Co., Seattle, Wash., as soon as plans can be amended to meet zoning laws. Lyle E. Branchflower, manager of the company, reveals that the business has far outgrown the present plant, making new quarters necessary.

J. E. Walsh, secretary and credit manager of Oscar Mayer and Co., Chicago, was one of the principal speakers at the convention of the National Association of Credit Men in St. Louis.

John Arnold Butler, 75, pioneer meat packer, Denver, Colo., died recently at his home. Butler was connected with the packing industry in Denver from 1899 until his retirement in 1934. He was also a poet and writer.

John W. Sanders was elected president of the St. Louis Live Stock Exchange at the fifty-fifth annual convention of that organization recently in St. Louis. Sanders has been in business at the National Stock Yards for half a century. He succeeds Charles R. Rice of Chicago.

Sole ownership of the Leon and Price slaughterhouse, Tucson, Ariz., by M. T. Price was announced recently. The concern was formerly operated by M. T. Price and E. S. Leon, who have been in business in Tucson for 13 years. Leon now plans to devote his entire time to the cattle buying business.

Meat Packers, Inc., Los Angeles, served as sponsor of a recent dinner meeting at which 75 members of the independent meat packing industry of Southern California gathered to hear Fulton Lewis, Jr., noted radio commentator, discuss the meat situation. Ben W. Campton, executive secretary of Meat Packers, Inc., served as chairman.

Suit for \$150,000 damages has been filed in Los Angeles superior court by the AFL Teamsters' Union against the CIO Packing House Workers' Organizing Committee on charges that the AFL group had been defamed by the CIO union in the course of rival campaigns for worker bargaining rights at the Wilson & Co. Los Angeles plant.



CANNING ADVISORY COMMITTEE IN SESSION

Members of the Meat Canning Industry Food Advisory Committee, shown at a recent meeting in Washington, include (l. to r.) Ned Cone, Rath Packing Co.; J. M. Clair, Republic Food Products Co.; Gus Robert, Cudahy Packing Co.; L. L. Bronson, Armour and Company; Geo. A. Schmidt, jr., alternate, Stahl-Meyer & Co.; John L. MacNeill (standing), consultant, U. S. Army; D. J. Krumm (standing), Facilities and Priorities Section, FDA; J. R. Vander Veer, in charge, Facilities and Priorities Section, FDA; E. J. Cronkhite, Acting Chief, Meat Purchase Division, FDA; H. T. Garringer, admin. officer, FDA; T. A. Lambert, Gebhardt Chili Co.; D. J. McVey, Kingan & Co.; Russell M. Smith (standing), Wilson and Co.; Park Dougherty, Geo. A. Hormel & Co.; C. E. Martin, Illinois Meat Co., and C. L. Nelson, Libby, McNeill and Libby. Activities of the committee are described on page 20.

E. S. Makinster, district manager, Rath Packing Co., Buffalo, recently visited the company's Pittsburgh manager, J. D. Prump.

Rene Chaloult, member of the legislative assembly, Quebec, recently told newspapermen that he will protest the Canadian government's choice of Tuesday as a meatless day in restaurants because it forces Roman Catholics to abstain from fresh meat twice a week.

Joseph Alexander, 74, wholesale meat dealer, New Haven, Conn., died recently after a lingering illness. Alexander also

had operated cold storage and wholesale meat firms in Meriden, Conn.

Twenty-two employees of Swift & Company's St. Paul, Minn., plant recently received awards for suggestions made to improve the company's efficiency.

The Army and Navy "E" award will be presented to the employees of the Cudahy Packing Co.'s Omaha, Neb., plant on June 17 for "outstanding performance on war work." At the company's Chicago headquarters it was stated that Cudahy facilities at Omaha are engaged in a large measure in producing meat foods for the Army and Navy and to fill government lend-lease requisitions. Among these foods are more than 30 varieties of canned meats packed under government specifications. To satisfy the heavy increase in the government demand for canned meats, company officials said the capacity of their canned meat department at Omaha had been increased approximately 300 per cent.

George H. Damsel, general manager, Armour and Company, St. Joseph, Mo., in a recent article in the local press, declared that accidents are well named

W. F. Cox Retires

W. F. Cox, former president and treasurer of the Georgia Packing Co., Thomasville, Ga., has disposed of all his stock ownership in the company to J. L. Roberts and Waldo DeLoache, who have been associated with him since the founding of the business in 1932. Upon the retirement of Mr. Cox, Mr. Roberts was elected president and treasurer of the company and Mr. DeLoache, vice president and secretary.

as America's "Seventh Column." "Industrial accidents occur in great numbers wherever men and women engage in productive activity," he stated. He advocates a constant safety campaign among employees and adequate protection for workers to combat industrial mishaps.

Swift & Company announces the consolidation of its Detroit territory with that of Chicago, and the removal of the Detroit district offices to Chicago. This move follows the retirement of George E. Helck, Detroit manager and veteran of 38 years with the company.

Further reductions in wholesale and retail deliveries of a number of commodities may be expected in the near future as part of the government's program to obtain an additional cut of 25 per cent in truck mileage, it was declared recently by Edmund M. Brady, assistant director of the motor transport division, Office of Defense Transportation. Although its mileage already has been cut by 25 per cent, the private trucking industry is now transporting 30 per cent more goods, Brady said.

Causes, effects and developments in the government's ceiling and ration control over the meat packing and retailing industry were discussed by A. V. Ross, superintendent of the Gibson Packing Co., Yakima, Wash., before members of the Active club at a recent dinner meeting. Ross condemned conditions which made it necessary for packing establishments to curtail production in the face of rising demand and an abundant supply of meat.

Walter Fenton, foreman of the manufacturing department of Canada Packers, Halifax, Nova Scotia, offered demonstrations of variety meats suitable for hotels and restaurants at a short course on hotel operating, sponsored by the Nova Scotia government.

District OPA investigators recently commended the special gas panel at the Sioux Falls plant of John Morrell & Co. for doing a splendid job in insuring conservation of rubber and gasoline. Their report stated: "It is the opinion of the investigators that few war plants in the U. S. could equal the Morrell record or improve upon the company's system of processing supplemental rations." Principal objective of the investigation was to study the ration panel's policy in issuing "B" and "C" gasoline allotments. Investigators disclosed that the plant-site board has developed a well organized share-the-ride program in connection with gas rationing and has carefully computed mileage needs, reducing mileage requests by 5,703 miles per month.

Martin Andrew Watson, 62, general superintendent of the St. Louis Independent Packing Co., St. Louis, died recently at his home. Watson formerly was associated with Swift & Company in East St. Louis and Chicago.

An application for permission to establish an abattoir for the slaughter of horses, mules and burros was filed recently by Ives L. Lowman of Los Angeles.

The eighty-fifth annual report of the Trade and Commerce of Chicago, issued by the Chicago Board of Trade in the familiar green cloth binding, has just been distributed. This is the thirty-ninth issue of the book to be compiled under the direction of Lyman C. West, statistician, whose service with the board extends over 54 years.

L. V. Selle, poultry seed and by-products department, and C. H. Weaver, general office manager, both from Wilson & Co., Chicago, were visitors in New York last week.

C. F. Smyth, branch house operating department, Swift & Company, Chicago, spent several days in New York during the past week.

Fire which recently destroyed the refrigeration plant of the Comet Citrus Co., Los Angeles, ruined \$20,000 worth of steaks and other meats stored there for the government.

Notice of dissolution has been filed by the Acme Meat Co., Vernon, Calif., operated by Frank Salter and Sam Ormont.

Green River Livestock Corp., Los Angeles, has been organized in Los Angeles county with a capital of \$100,000. Directors are G. B. Toland, E. H. Rearden and Joe Carr.

The Bellows Falls Co-operative Locker Co., Inc., Montpelier, Vt., has been organized at \$25,000 to operate a refrigerated food storage plant and engage in business relative to its operation. The corporation may purchase and slaughter livestock, it is stated.

Alterations and improvements to the slaughterhouse of J. H. Gindera, Van



CELEBRATES ANNIVERSARY

Fred Guggenheim, president, Guggenheim Bros. Provision Co., Chicago, celebrates his fiftieth anniversary in the meat industry and his seventy-second birthday this year. Guggenheim, former president of the Guggenheim Stockyards, remains actively engaged in business and attributes his success to keeping an honorable reputation. Stressing the importance of wholesale meat dealers, he says: "They are a necessary factor in the meat industry as they stimulate competition."

Jersey Firm Closes Doors

A. Schlörer & Sons, oldest and largest meat firm in Camden, N. J., has suspended business, it is announced by John A. Schlörer, president of the concern, which has been in business for 63 years. "After weeks of endeavoring to meet stringent OPA requirements," Mr. Schlörer declared, "we have been unable to reach any other conclusion than to suspend business. We will reopen when the OPA is able to evolve a practicable program which will allow meat wholesalers to operate at a reasonable profit."

Nuys, Calif., are being made at a cost of approximately \$500, it is stated.

Contract has been awarded for construction of a third story addition to the Luer Packing Co.'s plant at Los Angeles. The new concrete and brick unit will cost \$10,000.

Goat meat, which is unrationed, appeared in the meat department of a San Diego, Calif., market chain as one of the answers to San Diego's meat shortage. The meat tastes somewhat like lamb or mutton, according to the manager of the markets.

When the Wartime Prices and Trade Board of Canada called meat dealers together for instructions on the new Canadian meat rationing plan at Halifax, Nova Scotia, the cutting of carcasses was demonstrated by Roy Wilson of Swift Canadian Company.

Staff Sgt. Clinton C. Collins, 28, former employee of Wilson & Co., Chicago, is a prisoner of the Nazis, it is reported. Sgt. Collins, an ace machine gunner who was awarded the Air Medal for distinguished service, had previously been reported missing in action over Germany.

Libby, McNeill & Libby announces the election of Charles S. Bridges as vice president in charge of sales, merchandising and advertising. He succeeds Roy L. James, who has retired. Bridges started to work for the company in 1923 as a salesman at the Norfolk, Va., branch house.

When the Marketmen's Association of the Port of New York, Inc., held its annual meeting recently, John Quiney Adams, vice president, Manhattan Refrigerating Co., was elected president. Among other officers elected were: Peter Petersen, vice president in charge of meat, Petersen-Owens Inc., and G. N. Savage, secretary, G. N. Savage Co. Among the directors are Lewis A. Adley; M. S. Hoffman, Hoffman & Mayer, Inc.; J. J. Cunningham, Cunningham Bros.; B. I. Brown, Producers Distributing Agency, Inc.; Herbert Mahan, R. L. Titus, Jack Ottman, Gerard Kras, James Mortimer and William Berliner.

Boys who opened livestock gates at a Grand Rapids, Mich., packing plant, releasing bulls into a section housing pigs and heifers, are being sought by deputies. Nine hogs and heifers were smothered in the resulting stampede.

OPA Faces Coupon Inflation; Change Point Values Soon

ELMINATION of some of the practices which are increasing the supply of ration points in the hands of consumers and the meat trade, thus creating "coupon inflation," is one of the big problems facing the Office of Price Administration in connection with the meat rationing program.

OPA recently warned consumers to destroy unused expired red stamps since these can breed black markets if turned over to retailers. While red stamps issued for any one month expire at the end of the month so far as retail buying is concerned, they continue to be valid for purchases and sales in trade channels for some time afterward. Reports received by OPA indicate that many retailers have been soliciting the surrender of expired stamps from their customers on various pretexts. "An expired stamp," says OPA, "is the object of considerable interest in the black market."

Considerable revision of consumer and trade point values is expected on June 6. Changes will be designed to slow down the movement of most fresh and smoked meats and special attention will probably be given to increasing point values on fresh beef to insure that the armed forces have an adequate supply. While it might be expected that point values on pork products would be lowered as demand slackens due to warmer weather, it is possible that they will be maintained or even increased if the FSCC finds it difficult to fill its needs or civilians turn to pork from high-value beef.

Pickup in Sausage

Recent reports indicate that sausage and canned meat items are now moving more briskly than they were around the first of the month, but it is still believed that the point values on certain sausage products and lard are too high in relation to values on fresh meat.

An analysis of reports from a large number of packers reveals that in the period May 3 through May 8 almost all of the fresh meat items were moving too fast. It is apparent, from the analysis, that consumer demand for beef, at present point values, greatly exceeds the amount of beef available for civilian consumption.

Almost all packers reported the hind-quarter cuts of beef as moving too rapidly, but the proportion describing fore-quarter demand as "too fast" was slightly lower. Pork loins were generally reported as moving too rapidly, but almost half of the packers said that shoulders, spareribs and neckbones were selling "about right." Feet and tails showed a "slow" tendency and fresh butts were on the "fast" side. Hams were about the only definitely "fast" item on the smoked pork list, while the

others were divided between "too fast" and "about right"; D.S. bellies were reported moving too slowly.

Fresh veal and lamb were in the "too fast" classification. Variety meats were, in many cases, reported as moving "about right."

Surplus inventories of rationed meats and fats in retailers' hands may now be transferred directly back to the primary distributor who supplied the foods, for redistribution to areas where demand is greater, OPA stated in Amendment 26 to RO 16, effective May 27. OPA officials said the action will permit a more flexible distribution of rationed meats and fats and provide a further safeguard against spoilage. The new amendment permits the primary distributor to spend points to reclaim rationed meats and fats originally transferred to him, even though the dealer to whom he sold them may have delivered the foods to a retailer or some intermediate agent.

Accordingly, a primary distributor may take back into his own inventory rationed meats and fats sold by him which have "backed up" at some point in the distribution system, and may then re-route the items to other dealers at points where consumer demand for the particular foods is greater.

Amendment 27 to RO 16 and Amendment 22 to General RO 5, effective May 29, allow extra allotments of points for additional purchases of rationed meats and fats by individuals and some types

of eating establishments in isolated areas that have little or no access to unrationed foods. Persons in remote areas requiring supplemental rations must apply to their regional OPA office, or to such district offices or local war price and rationing boards as the regional office may designate to handle the applications. If the board, or other authorized OPA office, approves the application, it will issue a certificate for the number of points granted. The maximum amount which these field offices have been instructed to authorize is 1.8 points per person per day, to be based on need rather than desire, it is stated.

Food for Demonstrations

In Amendment 28 to RO 16, effective May 24, OPA authorized the FDA to issue checks on its ration bank account—good for the purchase of rationed meats and fats—to persons conducting FDA-sponsored demonstrations of efficient methods for using scarce foods. The number of points that may be issued and the period during which they may be issued are to be fixed from time to time by OPA. Tentatively, OPA said, it is planned to make ten meats-fats ration points available for each demonstration. Conduct of the demonstrations will be under the direction of FDA.

A processor may acquire for sale or transfer a limited quantity of food produced or imported by someone else with-

(Continued on page 20.)

MARKING EQUIPMENT

to help you conform to MPR-389 (SAUSAGE)

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WE HAVE THE
HAND STAMPS &
ELECTRIC INK
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You must name the
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inspected plants must
show ingredient clause.

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Recent War Agency Orders Affecting the Meat Industry



MACHINERY for appeals by employees and employers from any War Manpower Commission action under employment stabilization plans, the 48-hour week policy and other manpower regulations was established last week by WMC chairman Paul V. McNutt with the promulgation of Regulation No. 5, effective May 22.

The regulation prescribes who may appeal, actions from which workers and employers may appeal, notification of the right to appeal and officials or committees to whom appeals are originally taken. After decisions on original ap-

peals, further appeals to the regional management-labor WMC committees and to the chairman are possible. The regulations are not applicable to Selective Service appeals.

Other recent orders and statements by the War Production Board, Office of Price Administration, Office of Defense Transportation and other war agencies, which are of interest to the meat packing and sausage manufacturing industries, are:

DEERSKINS.—Owners of deerskins which have been frozen in the hands of tanners, taxidermists or other

processors under Conservation Order M-301 (Deerskins), are urged by Harold Connett, chief of the leather and shoe branch, Textile, Clothing and Leather Division, WPB, to release such skins for military use, particularly gloves. The skins may be sold or released to a tanner, dealer, taxidermist, glove manufacturer, or similar intermediary. Such processors will pay a market value for the skins, if permitted by state law. Under Order M-301, issued March 20, 1943, tanners or other processors may not put into process or continue in process any suitable domestic deerskin or deerskin leather, except for military purposes. The effect of this was to freeze in the hands of processors a number of deerskins owned by hunters and others.

TIRES.—In order to obtain additional mileage from scrap tires that can be made serviceable with the addition of reliners, the Office of Rubber Director has ordered that reusable tire carcasses be excluded from rubber scrap now being processed by reclaiming plants. Because of this order, some half million otherwise unusable tires can be placed in service through the Defense Supplies Corp., it is stated.

GASOLINE.—Large bulk users of gasoline will be brought into the ration banking system, effective June 1, to eliminate the need for handling large numbers of ration coupons, OPA announced. Beginning on that date, bulk users who receive 960 gallons or more of gasoline per month by bulk delivery into their storage tanks will be issued gasoline deposit certificates by their war price and rationing boards instead of bulk ration coupons. With these certificates, the consumer will open a ration banking account against which he may write checks to cover gasoline purchases. Bulk consumers whose needs are less than 960 gallons a month will be issued consumer coupons ("A," "B," etc.) approved for bulk transfer.

ALLOTMENT NUMBERS.—Use of allotment numbers as an up-rating device for obtaining non-controlled materials will end on June 30, 1943, the Controlled Materials Plan Division of WPB has announced. The action was taken in CMP Regulation No. 3, as amended. Orders placed during the second quarter, accompanied by preference rating and allotment number, will continue to be "up-rated" orders. However, the application of an allotment number to a rated order after June 30, 1943, will not have any effect on the rating. Thus the top preference ratings for orders placed after June 30, 1943, will be: AAA, AA-1, AA-2, AA-2X, AA-3, AA-4, AA-5, etc., regardless of whether or not they are accompanied by allotment numbers.

PREFERENCE RATINGS.—Preference ratings assigned under CMP Regulation No. 5 to a particular business may be used to obtain MRO items for general offices, branch offices, salesrooms, and other facilities essential to the conduct of the business, the War Production Board announced in Interpretation No. 5 of CMP Regulation No. 5.

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Afral's consultation service in showing
how to conserve materials and to make the
most of what is available. We invite you to take
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Five Meat Deliveries Weekly in East—ODT

Wholesale deliveries of meat from one point of origin to one destination are being limited to five per week in the Northeastern gasoline shortage area under an order issued this week by the Office of Defense Transportation. In Amendment 3 to General Order 17, effective May 27, ODT also ordered the following changes in local delivery services:

All Sunday deliveries (except ice, fresh milk and cream) are forbidden; the delivery routes of each company must be immediately rearranged so that they neither duplicate nor overlap.

The number of deliveries specified in the amendment is the maximum that will be permitted for each commodity, regardless of the type of carrier involved, the ODT emphasized. Thus, if a private carrier had used up all the deliveries permitted for one week, he would not be permitted to hire another carrier to make additional deliveries under the order.

In many cases, the ODT said, certificates of war necessity will not provide for sufficient gasoline to make the maximum number of deliveries permitted. In no case will allotments of gasoline be increased merely to make it possible for a truck owner to make as many deliveries as specified by the order.

Retail deliveries of meat are being limited to three per week.

The Eastern gasoline shortage area affected by the new order and the mileage cut, announcement of May 22 includes the states of Connecticut, Delaware, Maine, Maryland, Massachusetts, New Hampshire, New Jersey, New York, Pennsylvania (except that portion within the cities of Sharon, Sharpsville, Farrell and Wheatland), Rhode Island, Vermont, Virginia (except the portions within the cities of Bristol and Bluefield), the District of Columbia and the portions of West Virginia which lie within and east of the counties of Meno, Grant and Pendleton.

CUT IN PORK TRIMMINGS

It is reported that MPR 148 will be amended on May 31, effective that date, and that one provision of the amendment will reduce the base maximum price on regular pork trimmings to \$19 per cwt. This would represent a cut of \$2.25 from the present base price.

Permission to apply for prices for new pork products as provided in MPR 148 will be discontinued after May 31, according to Amendment 4 to MPR 148. The amendment also will clarify provisions for buying allowances for export containers and domestic shipment and prices will be set for smoked neck bones and blade bones.

LATE FLASHES

Industrial food manufacturing, processing, packaging, preservation and storage are included in Schedule 1 of CMP regulation and such firms are entitled to use a rating of AA-1 and the MRO symbol in purchasing maintenance, repair and operating supplies, the War Production Board said this week in Interpretation 7 to its regulation. Sellers of food products may use the AA-5 rating.

Purchase orders for maintenance and repair parts for industrial and commercial refrigeration and air conditioning equipment must have preference ratings of AA-5 or higher rather than AA-4, WPB said in amending Order L-38.

War Agencies' Discount Waiver Right Extended

By Amendment 14 to MPR 169 the permission granted to government war procurement agencies to waive carload discounts in the purchase of beef was extended for an additional 14 days (through June 7) by OPA this week. The amendment also continued, for the same period, the provision permitting addition of \$1 per cwt. to the applicable boning plant price for frozen boneless beef sold to war procurement agencies.

"BOSS" Silent Cutter



"BOSS" Silent Cutters are helping many alert sausage makers to produce an improved and desirable product. They use less power, run quietly and smoothly and are constructed so that friction is eliminated, permitting prolonged cutting periods to assure complete mincing of the meat without danger of scorching it.

The UNLOADER is one of the patented features found only in "BOSS" Cutters.

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Canning Advisory Group Considers New Problems

New materials for making cans, and problems relating to manpower were discussed at the recent meeting in Washington of the Meat Canning Industry Food Advisory Committee, the War Food Administration announced.

Research is developing new and improved substitutes for tin. Latest developments in this connection are the use of electrolytic and bonderized plate for shipping canned meats overseas. A program has been launched by manufacturers, formerly making tin cans, to develop a number of new production lines using electrolytic plate for cans. These plants are expected to be in full production before the end of the year. In recent months many new facilities for making containers out of bonderized plate have been established in various parts of the country.

Selective Service Guide

As a guide to local Selective Service boards, an occupational bulletin has been worked out by the industry, listing essential occupations, notably those requiring six months' training or more to replace. In addition, all employees of meat processing plants are listed on a replacement schedule which shows in what order the individual plant would prefer to have them taken into the armed forces.

Members of the meat canning industry at the meeting included John M. Clair, Republic Food Products Co., Chicago; C. L. Nelson, Libby, McNeill & Libby, Chicago; Gus Robert, Cudahy Packing Co., Chicago; L. L. Bronson, Armour and Company, Chicago; Park Dougherty, Geo. A. Hormel & Co., Austin, Minn.; T. A. Lambert, Gebhardt Chili Co., San Antonio, Tex.; C. E. Martin, Illinois Meat Co., Chicago; Ned Cone, Rath Packing Co., Waterloo, Ia.; George A. Schmidt, jr., Stahl-Meyer Co., New York; D. J. McVey, Kingan & Co., Indianapolis, Ind., and Russell M. Smith, Wilson & Co., Chicago.

Representatives of the government included: (Food Distribution Administration) W. O. Fraser, J. R. Vander Veer, W. F. Ferger, J. G. Fort, E. A.

Meyer, A. J. Holmaas and Stewart T. Cooke; (Solicitor's Office, Department of Agriculture) Charles Nutting and Benjamin Holstein; (War Production Board) R. F. Sentner, R. S. Solinsky, Benjamin Haskel, Rudolph Mathis, R. G. Segur, and H. S. Van Vleet; (War Manpower Commission) Arthur J. Jacobs; (Navy Department) Lt. R. C. Foley and E. W. Marks; (War Department) Captain G. H. Muth and John McNeil. E. J. Cronkhite, Livestock and Meats Branch, Food Distribution Administration, served as chairman of the committee meeting.

Rationing Developments

(Continued from page 17.)

out registering as a wholesaler or a retailer and without special application, OPA announced in Amendment 30 to RO 13, effective May 27. Acquisitions permitted in any one calendar year under this amendment are limited to ten per cent of the processor's own production during the preceding year. A processor may not acquire more than this amount for sale or transfer, except upon special application for approval by Washington. The present simplification will do away with the handling of a large number of separate applications and extend the privilege of acquiring such foods to processors who regularly wish to purchase foods produced or imported by others. Instead of applying to Washington for points to make such purchases, processors will supply use points they have on hand from sales they have made.

Any processor who uses some of his ration points to acquire food under this amendment must send a statement of his purchases to the OPA office in Washington when he mails his ration check for sales made during the previous month. This statement must include names and addresses of persons from whom he acquired food, names of food items acquired and their point value, the total number of pounds of processed food produced or imported during the preceding calendar year, and his total acquisitions during the current calendar year as permitted under the amendment.

Bulk deposits of ration paper will be

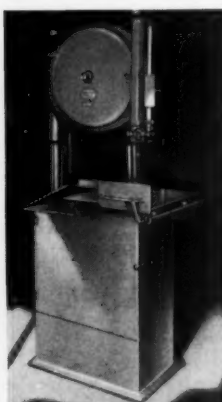
permitted in bulk envelopes, OPA announces. Stamps and coupons of different expiration dates may, under certain conditions, be pasted on the same gummed deposit sheet, or mixed in the same envelope for transfer or for deposit in a ration bank account.

Red stamp "J," worth 16 points of rationed meats and fats, will be valid throughout the month of June instead of expiring May 31, OPA announced this week. The schedule of validity dates for the new series of red stamps is as follows:

| Stamp | Validity Date | Expiration Date |
|--------------------|---------------|-----------------|
| K (16 points)..... | May 30 | June 30 |
| L (16 points)..... | June 6 | June 30 |
| M (16 points)..... | June 13 | June 30 |
| N (16 points)..... | June 20 | June 30 |

In accordance with OPA Regulations No. 13 and 16, the FDA will require ration currency invoices for all rationed commodities shipped for the account of the FDA on and after May 17, 1943. These invoices will be used as the basis for the issuance of ration currency checks for commodities sold and shipped to the FDA. In order that payment of ration points to vendors be made promptly, the invoices must be forwarded immediately after shipment is made and must give the can size, net weight, degree of concentration, etc., as applicable to the commodity; the quantity shipped and number of ration points requested, contract number, the FDA shipping order number, car initial and number, and the name of the firm making the shipment, with its mailing address.

The OPA has also taken steps to provide bakers and manufacturers of baking mixes with a method for bringing their allotments of rationed fats and oils during the six months ending October 1 up to 100 per cent of the amounts used in the corresponding 1942 period. The action provides that at the time the baker or baking mix manufacturer applies for his regular July-August-September allotment he may apply also, on OPA Form R-315, for the supplemental allotment. OPA is authorizing local boards to accept these applications beginning June 1. The supplementary point allotment must be used only to acquire rationed fats or oils for making "bakery goods," including baking mixes.



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DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

Hog Livers for Army

(Continued from page 9.)

& Co.'s Chicago plant, demonstrates the principal steps in the liver packaging procedure. After studying the photos and checking them against the specifications, any packer receiving an Army order for the livers should be able to handle the packaging without difficulty.

The chilled livers are individually rolled as shown in photos 2, 3 and 4 and placed in the box. Upon completion of a row, a separator is inserted and the operator proceeds to pack the next row in the same manner. After freezing, this package becomes extremely rigid and can withstand rough handling without damage, since there are no thin tips of meat projecting within the box which might be chipped loose in transit or handling.

Descriptions of the box, separators, liners, etc., shown in the photographs are contained in the following packaging instructions, which are a part of the specifications:

"G-1a.—Livers shall be packaged in a full telescope design box made from V3S board as specified in Tentative Specification OQMG No. 93. The box shall have inside dimensions of 20 x 15 x 5 in. and shall be waxed on the inside. It shall have a capacity of approximately 50 lbs. The boxes shall be lined with two sheets of waxed paper, 25-lb. basis weight (24 x 36—500) waxed to 35-lb. basis weight; one sheet 31 x 15 in., placed lengthwise, and one sheet 26 x 20

in., placed crosswise in the box.

"G-1b.—Livers shall be packed in rows. Livers shall be separately bunched as compactly as possible so that the livers in the row will not overlap. The rows shall be separated by 100-point, weatherproof, solid fiberboard dividers, waxed on both sides, 5 in. wide and sufficiently long to reach the full length or width of the box. The dividers shall fit snugly against the livers to keep them as compact as possible.

"G-1d. TYPE II.—The boxes of frozen livers shall be bound by two round or flat steel straps as specified in paragraph G-1c, plus one band applied around the long circumference."

OPA Clarifies Use of Ration Bank Accounts

Further clarification of the conditions under which a primary distributor or wholesaler may open more than one ration banking account per establishment is contained in additional information from the Office of Price Administration.

OPA announced recently that under the meats-fats rationing program, such additional accounts could be opened provided that advance approval is obtained from the OPA office. It was pointed out that some field representatives of primary distributors and wholesalers have had difficulty in handling, without banking facilities,

large amounts of ration currency. A primary distributor or wholesaler of rationed meats and fats who is meeting with difficulty of this sort may petition the Washington OPA office for permission to open additional ration banking accounts in territories covered by his sales representatives.

These petitions must show that a lack of adequate ration banking facilities is causing undue hardship. If OPA's meat rationing branch agrees that such hardship exists, it will grant the desired permission, provided the distributor or his salesman has a dollar account in the bank selected. "If there is no dollar account in that bank," OPA emphasizes, "the company must supply the meat rationing branch with a statement from the bank that it is willing to accept the ration banking account."

PACKER AIDS NUTRITION DRIVE

To help housewives of Brooklyn, Queens and Long Island in solving their wartime rationing and nutrition problems, the H. C. Bohack, Co., Inc., Brooklyn, and the Brooklyn civilian defense voluntary organization have instituted a joint nutrition program. Each week the nutrition division of the Brooklyn CDVO prepares a bulletin designed to aid the housewife in serving nutritious meals despite rationing and shortages, which is printed by the Bohack firm and distributed to the public through the company's 450 stores.

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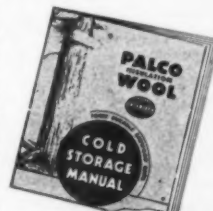
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within close ranges
requires the high
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High thermal efficiency means low thermal conductivity and that's what it takes to insure constantly uniform low-temperature control, all other things being equal. That's also what makes PALCO WOOL insulation hold low-temperatures LOW, within extremely close ranges. PALCO WOOL does not absorb moisture or odors. It will not settle, compact nor shrink. It resists fire, vermin and insects. *Write for full details today.*

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NEW EQUIPMENT *and Supplies*

Insulation Made From Laminated Cane Fibre

Celo-block, the new laminated cane fibre insulation recently developed by the Celotex Corp., Chicago, has been used by the Army and Navy for the construction of cold storage facilities at seven training centers, bases and air fields.

Typical of the installations that have been made is one at a large naval train-



ing station. Here, 650,000 bd. ft. of 2 in. and 3 in. Celo-block were used in the construction of refrigerated storage rooms for fresh meats and other perishables. Refrigerator equipment was supplied by York, and refrigerator doors by Jamison.

Celo-block is manufactured from the fibres of Louisiana sugar cane. It has a conductivity of 0.30 B.t.u. per inch, per square foot, per hour, per degree Fahrenheit. It is said to be economical, strong and durable, and the supply of raw material exceeds all possible need of the United States and its allies.

Celo-block is made by weaving and felting cane fibres in selected lengths and thicknesses into $\frac{1}{2}$ -in. insulating boards of a special low density. The individual fibres are sterilized, water-proofed and protected from dry rot and fungus growths by a patented process.

To provide further resistance against moisture, the $\frac{1}{2}$ -in. boards are laminated together with moisture-resistant special asphalts between layers. An additional coating of asphalt is then applied to the outer surfaces. Thus, a 2-in. thickness of insulation has five moisture-resistant asphalt membranes, one on each outer surface and three between the $\frac{1}{2}$ -in. cane fibre boards which make up the over-all thickness.

These multiple membranes afford extra insurance against moisture penetra-

tion resulting from surface damage. Puncture of the outside membrane exposes only the first $\frac{1}{2}$ -in. thickness of insulation to moisture penetration. The company believes this characteristic is particularly valuable for emergency wartime construction.

Celotex Celo-block insulation is manufactured in three thicknesses, 1 $\frac{1}{2}$ -in., 2-in. and 3-in., and in two sizes, 18-in. x 18-in. and 18-in. x 36-in. The edges of the blocks are not coated with asphalt during manufacture, but are coated on the job by applying hot or cold asphalt when the block is set in place. This assures a perfect moisture-resistant fit between each block and provides an unbroken closed surface over the entire wall.

NEW FIBRE CAN BY CANCO

American Can Co., which has devoted considerable research to making cans without metal on metal can making machinery to meet WPB restrictions on tin, announces the development of a new all-fibre can employing lap-seam construction. It is said to be suitable for a number of dry food products such as dehydrated foods, cereals, powders, spices, etc. Already in production by the company are fibre cans of spiral and convolute types.

In the newly developed can, a friction plug with inner expanding disc provides a tight, easily removed and easily replaced closure. The can has high resistance to water vapor and grease, it is stated. Present production is limited to the output of one manufacturing line until critical electrical equipment is made available.

"CEILING PRICE" BLACKBOARD

An item of considerable interest to retailers who are now required to post ceiling prices in their establishments is a "ready-to-use" Blackboard poster announced by Simmonds & Simmonds, Inc., 201 N. Wells st., Chicago.

The "blackboard," which simplifies the task of posting ceiling prices, is 24 by 37 in. wide, printed in black and yellow on extra heavy paper stock. The black surface readily "takes" chalk for marking items and prices and stands up well under erasures. There are ruled spaces for numerous items and prices, as well as unruled space for specials and announcements.

The posters are available from Simmonds & Simmonds, complete with imprinted brand name, firm name and slogan, or any desired combination.

New Trade Literature

Extinguisher (NL 999).—A non-injurious fire and war gas extinguisher which it is claimed will last indefinitely is described in four-page folder. The product is a decontaminator for three major war gases: chlorine, phosgene and chloracetophenone. The extinguisher, it is said, has also been successfully demonstrated in combating grease, gasoline, oil and paint fires. The new product is manufactured by The O. H. Adams Co.

Water Softeners (NL 1,001).—The different parts of the Worthington hot-process water softeners are discussed in an illustrated bulletin which includes a blueprint of a complete deaerating type softening plant. The bulletin includes photographs of typical mounting and operation of spray valves, diffuser used in agitator, and various pumps and tanks.—Worthington Pump and Machinery Corp.

Centrifugal Pumps (NL 1,002).—This practical maintenance manual deals with the wartime care of centrifugal pumps. Abundantly illustrated, the handbook makes many specific recommendations for putting pump care on a wartime basis. Some of the valuable tips included in the book are: How a change in liquid can blitz a pump, easy ways to find leaks, quick diagnosis of pump ills, and numerous others.—Allis Chalmers Mfg. Co.

Industrial Thermometers (NL 1,018).—Five new bulletins describing industrial indicating, recording and controlling thermometers have been issued by Wheelco Instruments Co. The bulletins discuss the operating principle of control thermometers and give information helpful in selecting the proper instrument for a particular application. The instruments can be used on drying kilns, preheaters, industrial washing machines and ducts as well as many other types of equipment.—Wheelco Instruments Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(5-28-43)

Editor THE NATIONAL PROVISIONER:

Please send, without obligation, publications listed below. (Give key number only):

Nos.

Name

City

Street

Amendment 1, MPR 389

(Continued from page 12.)

| | | | |
|--------------------------|-------|-------|-------|
| (j) Bologna: | | | |
| Natural casings | 22.00 | 19.00 | 15.50 |
| Artificial casings | 21.25 | 18.25 | 14.75 |

Section 12 (c) (1) (i) is amended to read as follows:

(i) One of the following amounts may be added to cover the cost of selling:

On sales to wholesalers, peddler truck sellers and hotel supply houses.....\$0.50

On sales to retailers and purveyors of meats made by other than hotel supply houses where no local delivery is made..... 1.00

On sales to retailers and purveyors of meats made by other than hotel supply houses where local delivery is made..... 1.50

On peddler truck sales to retailers and purveyors of meats in quantities of not more than 50 pounds of sausage and not more than 150 pounds of meats in any one day.. 2.00

On sales to purveyors of meats by hotel supply houses where no local delivery is made.... 2.50

On sales to purveyors of meats by hotel supply houses where local delivery is made..... 3.00

6. Sections 13 (c) and (d) are amended to read as follows:

(c) Bologna and frankfurters. "Bologna" means a finely chopped sausage stuffed in beef casings, including hungs, bladders, rounds, wieners, middles, and sewed middles, or any artificial casings of a similar size, which has been smoked and cooked. It does not include Lebanon bologna and kosher sausage.

"Frankfurters" means a finely chopped sausage stuffed in sheep or hog casings or in artificial casings of a similar size, which has been smoked or cooked. Kosher sausage is not included.

To meet the requirements of this regulation frankfurters must be linked in six inch lengths, or smaller, on sales to all buyers other than purveyors of meats and in ten inch lengths, or smaller, on sales to purveyors of meats. If artificial casings are used they must be either removed before sale or have printed on them the words, "Before Heating or Eating Remove Artificial Casings," repeated so as to appear at least once on each link or piece.

Grade AA means frankfurters or bologna made from skeletal meat, cured before or during processing, with a fat content not in excess of 35 per cent and which may contain no more than 10 per cent of added moisture or water and may contain an extender not in excess of 3.5 per cent of the finished weight.

Grade A means frankfurters or bologna made

from skeletal meat, meat and meat by-products, cured before or during processing, with a fat content not in excess of 35 per cent and which may contain no more than 10 per cent of added moisture or water and may contain an extender not in excess of 3.5 per cent of the finished weight.

Grade B means frankfurters or bologna made from skeletal meat, meat and meat by-products, including that derived from goats, cured before or during processing, and containing an extender not in excess of 15 per cent of the finished weight. Water or moisture may be added.

(d) Pork, or breakfast sausage. "Pork, or breakfast sausage" means sausage stuffed in sheep or hog casings, cloth bags, or artificial casings, or sold in bulk, including all sausage of the kinds commonly known as pure pork sausage, breakfast sausage, or country sausage. If artificial casings are used on smoked pork or breakfast sausage they must either be removed before sale or have printed on them the words, "Before Heating or Eating Remove Artificial Casing" repeated so as to appear at least once on each link or piece.

"Pork, or breakfast sausage, fresh": Grade AA means pure pork sausage made from fresh pork trimmings, with a fat content not in excess of 50 per cent. No more than 3 per cent water or ice may be added.

Grade A means sausage made from fresh skeletal meat, meat and meat by-products which may contain an extender not in excess of 3.5 per cent of the finished weight, and with a fat content not in excess of 50 per cent. No more than 3 per cent water or ice may be added.

Grade B means sausage made from fresh skeletal meat, meat and meat by-products including that derived from goats, containing an extender not in excess of 15 per cent of the finished weight. Water or ice may be added.

"Pork, or breakfast sausage, smoked": Grade AA means a smoked pure pork sausage made from pork trimmings cured before or during processing, stuffed in hog or artificial casings, with a fat content not in excess of 45 per cent of the weight of the finished sausage and with a final yield not in excess of 88 per cent of the weight of the trimmings used.

Grade A means a smoked sausage made from skeletal meat, meat and meat by-products cured before or during processing, stuffed in hog or artificial casings, which may contain an extender not in excess of 3.5 per cent of the finished weight, with a fat content not in excess of 45 per cent of the weight of the finished sausage and with a final yield not in excess of 90 per cent of the weight of the skeletal meat, meat and meat by-products and extender used.

Grade B means a smoked sausage made from skeletal meat, meat and meat by-products, including that derived from goats, cured before or

during processing, stuffed in hog or artificial casings, and containing an extender not in excess of 15 per cent of the finished weight. Water or ice may be added.

7. The description of Zone 7 contained in section 14 is amended by inserting the following paragraph between the paragraph starting with the words "All that portion of Tennessee * * *" and the paragraph starting with the words "All that portion of Mississippi * * *":

All that portion of Alabama north and west of and including the counties of Jackson, Madison, Morgan, Cullman, Walker, Fayette and Lamar.

This amendment shall become effective May 24, 1943.

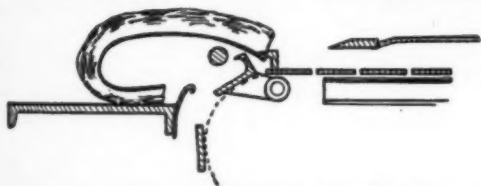
TREATMENT FOR PORK HEARTS

Following a demonstration by the zoological division of the Bureau of Animal Industry that the larvae of trichinae can and do develop to an infective stage in the muscle tissue of hog hearts, the Meat Inspection Division, FDA, has issued a memorandum calling for special treatment of hearts if they are to be used in a product customarily eaten without cooking. Either the muscle tissue of the hearts or the product containing it must be treated by one of the methods prescribed by the Division in Section 18.18 of Subchapter A, Chapter I, Title 9 of the Code of Federal regulations (heating, freezer storage, etc.), published in BAI Service and Regulatory Announcements for January, 1940.

With bonds the axis we'll defeat
And then we'll all have lots of meat.

Take advantage of the new features in the

O'CONNOR RIND REMOVER



...W. H. O'CONNOR...

203 Hollywood Ave., East Orange, N. J.



AULA - SPECIAL

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It's a wise packer who follows the trend to AULA-SPECIAL! For color and flavor uniformity in Hams, Bacon, Bologna and all Specialty Products AULA-SPECIAL is unexcelled. Only required salt need be added. Send today for full particulars and generous working samples.

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SPICES, SEASONINGS, ETC.

Right —SIZE
—QUALITY
—PRICE

SAUSAGE CASINGS

EARLY & MOOR INC.

BOSTON, MASS.

"The Skins You Love to Stuff"

Lighter April Slaughter Reduces Meat Processing

MOST classes of meat products processed under federal inspection during the month of April showed reductions compared with the totals for the previous month, but in most instances the totals were a good deal larger than reported in April, 1942. The fact that livestock slaughter during April was somewhat below the volume of the previous month was partly responsible for the reduced amount of meat and meat products processed. While the April hog kill was the largest on record for that month, the total kill

into effect late in March. Just before the rationing program became effective, consumers were very active in their purchases of processed meats which could be held for future use. Sales of sausage were very large during the pre-rationing period, as there was a marked shortage of smoked hams and bacon.

As a result of this splurge by consumers, the amount of meat products processed — particularly sausage — reached record proportions. With the advent of meat rationing, the housewife turned to the purchase of fresh

that consumers were shying away from sausage because of a preference for "red" meats and many sausage producers saw near ruin facing their business through the lack of demand. They maintained that point values for sausage were too high. As yet, however, nothing has been done to alleviate this condition and sausage consumption continues to lag.

Total sausage production during April at 115,248,166 lbs. compares with 134,945,409 lbs. a month earlier and only 80,010,077 lbs. during the corresponding period in 1942. The greatest decline was noted in smoked and/or cooked sausage, while fresh and to be dried or semi-dried sausage also showed reductions during the month. Total sausage production for the first four months of 1943 stands at 477,697,000 lbs., compared with 301,736,000 lbs. for the like period of 1942. Fresh sausage and smoked and/or cooked sausage continued to show the greatest increase over the corresponding period a year ago.

Production of canned meat, including beef, pork and sausage, declined during April with the latter showing the greatest reduction. Total production of canned beef at 6,551,805 lbs. compares with 10,224,052 lbs. a month earlier and 8,489,812 lbs. during the same period a year ago. Canned pork processed during April, 1943, totaled 111,093,120 lbs. compared with 113,103,787 lbs. a month ago but was larger than the amount produced during the corresponding date a year ago, when the total was 81,370,117 lbs. Production of canned soup showed a slight gain at 26,009,463 lbs. compared with 25,265,594 lbs. a month ago but was slightly under the April, 1942, total of 27,529,949 lbs. The total amount of canned meat produced during April stands at 198,252,426 lbs. compared with 225,482,710 lbs. a month ago and 155,230,402 lbs. during April, 1942. Canned meat production during the first four months of this year totaled 900,691,000 lbs. compared with 662,042,000 lbs. a year ago.

A slight gain was made in the amount of sliced bacon processed during April, the total for that month reaching 35,517,005 lbs. compared with 35,244,766 lbs. in March, 1943, and 29,495,727 lbs. in April, 1942.

*MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

| | April 1943 lbs. | April 1942 lbs. | 4 mos. 1943 lbs. | 4 mos. 1942 lbs. |
|--|--------------------|--------------------|---------------------|---------------------|
| Meat placed in cure— | | | | |
| Beef | 14,095,867 | 12,751,004 | 50,187,000 | 49,715,000 |
| Pork | 279,086,573 | 254,427,165 | 1,119,088,000 | 988,561,000 |
| Smoked and/or dried— | | | | |
| Beef | 2,664,979 | 5,701,003 | 11,042,000 | 22,602,000 |
| Pork | 178,042,250 | 130,486,147 | 681,257,000 | 537,356,000 |
| Sausage— | | | | |
| Fresh (finished) | 33,688,904 | 12,838,942 | 133,663,000 | 57,155,000 |
| Smoked and/or cooked | 69,670,568 | 57,601,748 | 298,118,000 | 206,569,000 |
| To be dried or semi-dried | 11,888,694 | 9,569,387 | 45,916,000 | 38,012,000 |
| Total sausage | 115,248,166 | 80,010,077 | 477,697,000 | 301,736,000 |
| Loaf, head cheese, chili con carne, jellied products, etc., | 16,704,731 | 13,588,245 | 86,747,000 | 49,442,000 |
| Bacon (sliced) | 35,517,005 | 29,495,727 | 129,375,000 | 108,663,000 |
| Cooked meat— | | | | |
| Beef | 2,313,850 | 667,564 | 4,721,000 | 2,598,000 |
| Pork | 27,023,531 | 18,773,918 | 91,668,000 | 78,432,000 |
| Canned meat and meat food products— | | | | |
| Beef | 6,551,805 | 8,489,812 | 46,558,000 | 43,486,000 |
| Pork | 111,093,120 | 81,370,117 | 429,312,000 | 309,160,000 |
| Sausage | 20,948,414 | 15,159,919 | 106,199,000 | 65,441,000 |
| Soup | 26,009,463 | 27,529,949 | 94,085,000 | 118,124,000 |
| All other | 33,649,624 | 22,680,605 | 224,537,000 | 125,832,000 |
| Total canned meat | 198,252,426 | 135,230,402 | 900,691,000 | 662,043,000 |
| Lard—rendered, refined, canned | 215,000,631 | 232,301,303 | 956,877,000 | 1,107,730,000 |
| Pork fat—rendered, refined, canned | 25,342,741 | 23,315,696 | 105,881,000 | 100,662,000 |
| Oil stock | 10,732,130 | 12,946,950 | 50,161,000 | 54,206,000 |
| Edible tallow | 11,169,528 | 7,251,383 | 37,713,000 | 25,375,000 |
| Compound containing animal fat | 32,769,245 | 10,207,272 | 126,359,000 | 71,453,000 |
| Oleomargarine containing animal fat | 5,046,536 | 4,554,788 | 25,236,000 | 21,253,000 |
| Miscellaneous | 1,924,370 | 2,951,415 | 6,016,000 | 18,227,000 |

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

in April was below that of March.

Another reason for the decline in the April meat product totals was that consumers were limited as to the amount of product they could buy under the meat rationing program, which went

meat in return for her ration stamps and the sale of sausage and other processed meats fell off, with consumers uncertain about the amount of meat they would be able to obtain with their stamps. Members of the trade noted

Oppenheimer Casing Co.

Importers **SAUSAGE CASINGS** Exporters

CHICAGO, U. S. A.

CHICAGO
WELLINGTON

NEW YORK
ZURICH

SAN FRANCISCO
SYDNEY

TORONTO

LONDON
BUENOS AIRES

MARKET SUMMARY

DETAILED INFORMATION INDEX

| | |
|------------------------|-----------------------|
| Hog Cut-Out.....27 | Tallow & Greases...28 |
| Carlot Provisions...27 | Vegetable Oils...29 |
| Closing Markets...31 | Hides.....30 |
| L. C. L. Prices.....26 | Livestock.....32 |

Hogs and Pork

HOGS

Chicago hog market this week: Barrows and gilts and sows were 25@30c lower than the close of last week.

| | Thurs. | Week ago |
|----------------------|---------|----------|
| Chicago, top..... | \$14.30 | \$14.65 |
| 4 day av..... | 14.25 | 14.45 |
| Kan. City, top..... | 14.15 | 14.50 |
| Omaha, top..... | 14.25 | 14.50 |
| St. Louis, top..... | 14.25 | 14.50 |
| Corn Belt, top..... | 14.25 | 14.30 |
| Buffalo, top..... | 14.75 | 15.15 |
| Pittsburgh, top..... | 14.65 | 14.85 |

Receipts—20 markets
4 days.....450,000 422,000

| | | | |
|------------|---------|---------|---------|
| Slaughter— | | | |
| 27 points* | 898,078 | 933,062 | |
| Cut-out | 180- | 220- | 240- |
| results | 220 lb. | 240 lb. | 270 lb. |
| This week | —1.21 | —1.40 | —1.82 |
| Last week | —1.25 | —1.42 | —1.84 |

PORK

Chicago carlot pork:

| | | | |
|-------------------|----------|----------|--|
| Green hams, | | | |
| all wts. | 24 @ 24% | 24 @ 24% | |
| Loins, all wts. | 22 @ 25% | 22 @ 25% | |
| Bellies, all wts. | 15% | 15% | |
| Picnics, | | | |
| all wts. | 22½ | 22½ | |
| Reg. trim'ngs. | 20½ | 20½ | |

New York:

| | | |
|-----------------|-----------|-----------|
| Loins, all wts. | 25½ @ 28% | 25½ @ 28% |
| Butts, all wts. | 30 @ 30% | 30 @ 30% |

Boston:

| | | |
|-----------------|-----------|-----------|
| Loins, all wts. | 25½ @ 28% | 25½ @ 28% |
|-----------------|-----------|-----------|

Philadelphia:

| | | |
|-----------------|-----------|-----------|
| Loins, all wts. | 25½ @ 28% | 25½ @ 28% |
| Lard—Cash | 13.80b | 13.80b |
| Loose | 12.80b | 12.80b |
| Leaf | 12.40b | 12.40b |

*Week ended May 21.

Cattle and Beef

CATTLE

Chicago cattle market this week: Most steers and yearlings closed steady to 25c higher while canners and cutters were strong to firmer.

| | Thurs. | Week ago |
|------------------------|---------|----------|
| Chicago steer, top.... | \$16.75 | \$16.75 |
| 4 day avg..... | 15.80 | 15.60 |
| Kan. City, top..... | 16.00 | 16.15 |
| Omaha, top..... | 15.75 | 15.85 |
| St. Louis, top..... | 15.15 | 16.00 |
| St. Joseph, top..... | 16.25 | 17.00 |
| Bologna bull, top.... | 13.90 | 13.75 |
| Cutter cow, top..... | 10.00 | 10.00 |
| Canner cow, top..... | 8.25 | 8.25 |

| | | |
|---------------------|---------|---------|
| Receipts—20 markets | | |
| 4 days..... | 190,000 | 191,000 |
| Slaughter— | | |
| 27 points* | 135,690 | 132,072 |

BEEF

| | | |
|-----------------------|---------------|---------------|
| Steer carcass, good | | |
| 700-800 lbs. | | |
| Chicago .. | \$19.00@20.50 | \$19.00@20.50 |
| Boston ... | 20.00@22.00 | 20.00@22.00 |
| Phila. | 20.00@22.00 | 20.00@22.00 |
| New York. | 20.00@22.50 | 20.00@22.50 |
| Dr. canners, Northern | | |
| 250 lbs. up.. | 14% | 14% |
| Cutters, | | |
| 400@500 lbs. | 14% | 14% |
| Cutters, | | |
| 450 lbs. up.. | 14% | 14% |
| Bologna bulls, | | |
| all wts. | 15% | 15% |

*Week ended May 21.
Chicago prices used in compilations unless otherwise specified.

STORAGE STOCKS

May 1 (000 lbs.)

| | |
|-----------------|---------|
| Pork | 522,290 |
| Lard | 140,878 |
| All Meats | 712,289 |

By-Products

HIDES

| | Thurs. | Week ago |
|-------------------------------|--------|----------|
| Chicago hide market inactive. | | |
| Native cows | .15½ | .15½ |
| Kipskins | .20 | .20 |
| Calfskins | .25¼ | .24¼ |
| Shearlings | 2.15 | 2.15 |

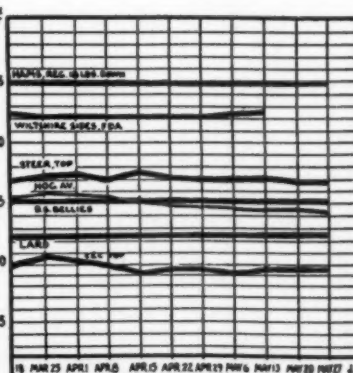
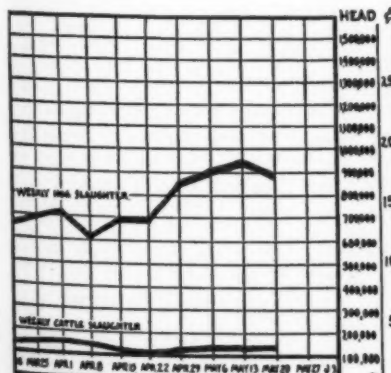
TALLOW, GREASES, ETC.

| | | |
|----------------------------|--------|--------|
| New York tallow firm. | | |
| Extra | 8.62½ | 8.62½ |
| Chicago tallow firm. | | |
| Prime | 8.62½ | 8.62½ |
| Chicago greases unchanged. | | |
| A-White | 8.75 | 8.75 |
| New York greases firm. | | |
| A-White | 8.75 | 8.75 |
| Chicago by-products: | | |
| Cracklings | 1.21 | 1.21 |
| Tankage, unit ammo. | 5.53 | 5.53 |
| Blood | 5.38 | 5.38 |
| Digester tankage | | |
| 60% | 71.04 | 71.04 |
| Cottonseed oil, | | |
| Valley | .12% n | .12% n |

BUSINESS INDICATORS

Wholesale Prices (1926=100)

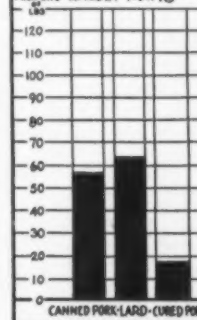
| | May 15 1943 | May 16 1942 |
|---------------------|-------------|-------------|
| All commodities .. | 103.8 | 98.5 |
| Food | 110.2 | 98.2 |
| Prices (1926=100) | Feb. 1943 | Feb. 1942 |
| Farm Products | 119.0 | 101.3 |



PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.

FDA BUYING



MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

†Carcass Beef

| | Week ended May 27, 1943 per lb. |
|----------------------------------|---------------------------------------|
| Steer, hfr., choice, all wts. | 23 |
| Steer, hfr., good, all wts. | 22 |
| Steer, hfr., comm., all wts. | 20 |
| Cow, comm., good, all wts. | 18 |
| Cow, utility, all wts. | 18 |
| Hindquarters, choice | 25 1/2 |
| Forequarters, choice | 20 1/2 |
| Cow hindquarters, good and comm. | 21 1/2 |
| Cow forequarters, good and comm. | 18 1/2 |

†BEEF CUTS

| | |
|--|--------|
| Steer, hfr., short loin, choice. | 38 1/2 |
| Steer, hfr., short loin, good. | 36 |
| Steer, hfr., short loin, comm. | 30 1/2 |
| Steer, hfr., short loin, utility. | 26 1/2 |
| Cow, short loin, good and comm. | 30 1/2 |
| Cow, short loin, utility. | 26 1/2 |
| Steer, heifer round, choice. | 25 1/2 |
| Steer, heifer round, good. | 23 1/2 |
| Steer, heifer round, comm. | 21 1/2 |
| Steer, hfr., loin, choice. | 33 1/2 |
| Steer, hfr., loin, good. | 31 1/2 |
| Steer, hfr., loin, comm. | 26 1/2 |
| Cow loin, good and comm. | 26 1/2 |
| Cow loin, utility. | 22 1/2 |
| Cow round, good and comm. | 21 1/2 |
| Cow round, utility. | 18 1/2 |
| Steer, heifer rib, choice. | 27 1/2 |
| Steer, heifer rib, good. | 25 1/2 |
| Steer, heifer rib, comm. | 23 1/2 |
| Steer, heifer rib, utility. | 20 1/2 |
| Cow rib, good and comm. | 23 1/2 |
| Cow rib, utility. | 20 1/2 |
| Steer, hfr., sirloin, choice. | 29 1/2 |
| Steer, hfr., sirloin, good. | 27 1/2 |
| Steer, hfr., sirloin, comm. | 23 1/2 |
| Steer, heifer, sirloin, utility. | 20 1/2 |
| Cow sirloin, good and comm. | 23 1/2 |
| Cow sirloin, utility. | 20 1/2 |
| Steer, hfr., flank, all grades. | 14 1/2 |
| Steer, hfr., flank steak, all grades. | 26 |
| Cow flank steak, all grades. | 26 |
| Steer, hfr., reg. chuck, choice. | 21 1/2 |
| Steer, hfr., reg. chuck, good. | 21 |
| Steer, hfr., reg. chuck, comm. | 19 1/2 |
| Steer, hfr., reg. chuck, utility. | 17 1/2 |
| Cow reg. chuck, good and comm. | 19 1/2 |
| Cow reg. chuck, utility. | 17 1/2 |
| Steer, hfr., c.e. chuck, choice. | 21 |
| Steer, hfr., c.e. chuck, good. | 20 1/2 |
| Steer, hfr., c.e. chuck, comm. | 19 1/2 |
| Steer, hfr., c.e. chuck, utility. | 17 1/2 |
| Cow, c.e. chuck, utility. | 17 1/2 |
| Steer, hfr., forebank, all grades. | 13 1/2 |
| Cow forebank, all grades. | 13 1/2 |
| Steer, heifer brisket, choice. | 18 1/2 |
| Steer, heifer brisket, good. | 18 1/2 |
| Steer, heifer brisket, comm. | 16 1/2 |
| Steer, heifer brisket, utility. | 16 1/2 |
| Cow brisket, good and comm. | 16 1/2 |
| Cow brisket, utility. | 16 1/2 |
| Steer, heifer back, choice. | 23 |
| Steer, heifer back, good. | 22 1/2 |
| Steer, heifer back, comm. | 20 1/2 |
| Steer, heifer back, utility. | 18 1/2 |
| Cow back, utility. | 18 1/2 |
| Cow back, good and comm. | 20 1/2 |
| Steer, hfr., arm chuck, choice. | 20 1/2 |
| Steer, hfr., arm chuck, good. | 19 |
| Steer, hfr., arm chuck, comm. | 19 |
| Steer, hfr., arm chuck, utility. | 17 1/2 |
| Cow arm chuck, good and comm. | 19 |
| Cow arm chuck, utility. | 17 1/2 |
| Steer, hfr., short plate, good and comm. | 15 1/2 |
| Steer, hfr., short plate, comm. and utility. | 15 1/2 |
| Cow short plate, good and comm. | 15 1/2 |
| Cow short plate, utility. | 15 1/2 |

†Quotations on beef items include permitted additions for Zone 5, plus 50c per cwt. for local delivery.

Beef Products

| | |
|--------------------|-------------|
| Brains | 12 |
| Hearts | 18 |
| Tongues | 25 |
| Sweetbreads | 28 1/2 |
| Ox-tails | 14 |
| Fresh tripe, plain | 13 |
| Fresh tripe, H. C. | 16 |
| Livers | 28 @ 32 1/2 |
| Kidneys | 9 @ 10 |

Veal

| | |
|------------------|--------|
| Choice carcass | 22 1/2 |
| Good carcass | 21 1/2 |
| Choice saddles | 25 1/2 |
| Good racks | 19 1/2 |
| Commercial racks | 18 1/2 |

Veal Products

| | |
|--------------|----|
| Brains, each | 16 |
| Calf livers | 50 |
| Sweetbreads | 43 |

| | |
|-----------------|--------|
| Choice lambs | 27 1/2 |
| Good lambs | 25 1/2 |
| Medium lambs | 23 1/2 |
| Choice hindside | 31 1/2 |
| Good hindside | 29 1/2 |
| Choice fores | 23 1/2 |
| Good fores | 22 1/2 |
| Lamb tongues | 18 |

**Lamb

| | |
|----------------------|--------|
| Choice sheep | 14 1/2 |
| Good sheep | 13 1/2 |
| Choice saddles | 18 1/2 |
| Good saddles | 16 1/2 |
| Choice fores | 11 1/2 |
| Good fores | 10 1/2 |
| Mutton legs, choice | 20 1/2 |
| Mutton loins, choice | 16 1/2 |
| Sheep tongues | 11 |

**Mutton

**Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

*Fresh Pork and Pork Products

| | |
|------------------------------------|--------|
| Reg. pork loins, under 12 lbs. av. | 27 |
| Picnics | 24 |
| Tenderloins | 26 1/2 |
| Skinned shoulders | 26 |
| Spareribs, under 3 lbs. | 19 |
| Back fat, skinned | 12 |
| Boston butts, 4 to 8 lbs. av. | 29 |
| Boneless butts, cellar trim, 3/4 | 12 |
| Hocks | 16 |
| Tails | 12 |
| Neck bones | 8 |
| Pigs' feet | 9 1/2 |
| Kidneys, per lb. | 11 |
| Livers | 17 1/2 |
| Brains | 13 |
| Ears | 8 |
| Snouts | 11 |
| Heads | 9 1/2 |
| Chitterlings | 11 |

*WHOLESALE SMOKED MEATS

| | |
|--|--------|
| Standard regular hams, 14/16 lbs., parchment paper | 29 1/2 |
| Standard skinned hams, 14/16 lbs., parchment paper | 31 1/2 |
| Picnics, 4/8 lbs., short shank, wrapped | 28 1/2 |
| Fancy bacon, 5/8 lbs., wrapped | 28 1/2 |
| Standard bacon, 6/8 lbs., wrapped | 25 1/2 |
| No. 1 beef sets, smoked | 51 |
| Inalides, C Grade | 49 1/2 |
| Outsides, C Grade | 47 |
| Knuckles, C Grade | 47 |
| Cooked hams, choice, skin on, fatted, 8/10 lbs. | 48 1/2 |
| Cooked hams, choice, skinned, fatted, 8/10 lbs. | 52 1/2 |
| Cooked picnics, skin on, fatted, bone in. | 30 1/2 |
| Cooked picnics, skinned, fatted, bone in. | 33 1/2 |

*VINEGAR PICKLED PRODUCTS

| | |
|---------------------------------------|---------|
| Pork feet, 200-lb. bbl. | \$22.50 |
| Lamb tongues, short cut, 200-lb. bbl. | 28.50 |
| Regular tripe, 200-lb. bbl. | 31.00 |
| Honeycomb tripe, 200-lb. bbl. | 34.50 |
| Pocket honeycomb tripe, 200-lb. bbl. | 34.50 |

*BARRELED PORK AND BEEF

| | |
|---------------------------------|---------|
| Clear fat back pork: | |
| 70-80 pieces | \$25.00 |
| 80-100 pieces | 25.00 |
| 100-125 pieces | 25.00 |
| Clear plate pork, 25-35 pieces. | 25.00 |
| Brisket pork | 35.50 |
| Plate beef | 35.50 |
| Extra plate beef | 36.00 |

SAUSAGE MATERIALS

| | |
|---------------------------------|-----------------|
| Regular pork trimmings | 20 1/2 |
| Special lean pork trimmings 85% | 31 1/2 |
| Extra lean pork trimmings 95% | 33 1/2 |
| Pork cheek meat (trimmed) | 20 @ 21 |
| Pork hearts | 13 1/2 @ 14 1/2 |
| Pork livers | 13 @ 15 |
| Boneless bull meat (heavy) | 21 1/2 |
| Boneless chucks | 21 1/2 |
| Shank meat | 19 1/2 |
| Beef trimmings | 18 1/2 |
| Dressed canners | 14 1/2 |
| Dressed cutter caws | 14 1/2 |
| Dressed bologna bulls | 15 1/2 |
| Tongues, No. 1 canner trim | 15 @ 17 |

DRY SAUSAGE

| | |
|--------------------------------------|--------|
| Cervelat, choice, in hog bungs | 58 |
| Thuringer | 51 |
| Farmer | 41 |
| Holsteiner | 41 |
| B. C. salami, choice | 54 |
| Milano, salami, choice, in hog bungs | 52 |
| B. C. salami, new condition | 52 |
| Frisses, choice, in hog middles | 50 1/2 |
| Genoa style salami, choice | 50 1/2 |
| Pepperoni | 50 1/2 |
| Mortadella, new condition | 28 |
| Cappicola (cooked) | 50 |
| Italian style hams | 42 |

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

| | |
|--------------------------------------|--------|
| Pork sausage, in 1-lb. carton | 37 1/2 |
| Country style sausage, fresh in link | 37 1/2 |
| Country style sausage, fresh in bulk | 37 1/2 |
| Country style sausage, smoked | 36 |
| Frankfurters, in sheep casings | 33 |
| Frankfurters, in hog casings | 32 |
| Skinless frankfurters | 32 |
| Bologna in beef bungs, choice | 38 |
| Bologna in beef middles, choice | 38 1/2 |
| Liver sausage in beef rounds | 21 1/2 |
| Liver sausage in hog bungs | 21 1/2 |
| Smoked liver sausage in hog bungs | 23 1/2 |
| Head cheese | 32 |
| New England luncheon specialty | 37 1/2 |
| Minced luncheon specialty, choice | 38 |
| Tongue and blood | 29 |
| Blood sausage | 29 |
| House | 24 |
| Polish sausage | 32 1/2 |

CURING MATERIALS

| | |
|--|----------|
| Nitrite of soda (Chgo. w' hse. stock): | Cwt. |
| In 425-lb. bbls., delivered | \$ 8.71 |
| Salt, less than lot lots, f.o.b. N. Y.: | |
| Dbl. refined granulated | 12.00 |
| Small crystals | 12.00 |
| Medium crystals | 12.00 |
| Large crystals | 14.00 |
| Pure rfd. gran. nitrate of soda | 4.00 |
| Pure rfd. powdered nitrate of soda | unquoted |
| Salt, per ton, in minimum car of 80,000 lbs. | |
| only, f.o.b. Chicago, per ton: | |
| Granulated, kiln dried | 9.70 |
| Medium, kiln dried | 12.70 |
| Rock, bulk, 40 ton cars | 8.00 |
| Sugar: | |
| Raw, 96 basis, f.o.b. New Orleans | 2.70 |
| Standard gran., f.o.b. refiners (2%) | 8.41 |
| Packers' curing sugar, 250 lb. bags, | |
| f.o.b. Reser, L. C. | 1.10 |
| Dextrose, in car lots, per cwt. (cotton) | 4.75 |
| in paper bags | |

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

| | |
|---|---------------|
| Beef casings: | |
| Domestic rounds, 1 1/2 to 1 3/4 in., | |
| 180 pack | 16 @ 18 |
| Domestic rounds, over 1 3/4 in., | |
| 140 pack | 16 @ 18 |
| Export rounds, wide, over 1 1/2 in. | 33 @ 41 |
| Export rounds, medium, 1 1/2 to 1 3/4 in. | 25 @ 29 |
| Export rounds, narrow, 1 1/2 in. under 28 | 29 |
| No. 1 weasands | 34 |
| No. 2 weasands | 34 |
| No. 1 bungs | 16 @ 17 |
| No. 2 bungs | 10 @ 13 |
| Middles, sewing, 1 1/2 @ 2 in. | 40 @ 42 |
| Middles, select, wide, 2 @ 2 1/2 in. | 30 @ 35 |
| Middles, select, extra, 2 1/2 @ 3 in. | 30 @ 35 |
| Middles, select, extra, 2 1/2 in. & up, 110 @ 125 | |
| Dried or salted bladders, per piece: | |
| 12-15 in. wide, flat | .08 @ .09 |
| 10-12 in. wide, flat | .05 @ .06 1/2 |
| 8-10 in. wide, flat | .02 @ .03 |
| 6-8 in. wide, flat | .02 @ .02 1/2 |
| Hog casings: | |
| Extra narrow, 20 mm. & dn. | 2.40 @ 2.45 |
| Narrow mediums, 20 @ 32 mm. | 2.40 |
| Medium, 32 @ 35 mm. | 2.00 @ 2.10 |
| English, medium, 35 @ 38 mm. | 1.50 @ 1.70 |
| Wide, 38 @ 43 mm. | 1.35 @ 1.50 |
| Extra wide, 43 mm. & up | 1.40 @ 1.50 |
| Export bungs | 22 @ 25 |
| Large prime bungs | 17 @ 20 |
| Medium prime bungs | 11 @ 11 |
| Small prime bungs | 10 @ 12 |
| Middles, per set | 20 @ 25 |

SPICES

(Basis Chicago, original bbls., bags or halves)

| | Whole | Ground |
|--------------------------|--------|--------|
| Allspice, prime | 34 | 27 |
| Resifted | 35 | 28 |
| Chili pepper | 41 | 18 |
| Powder | 40 | 20 |
| Cloves, Amboyas | 24 1/2 | 28 |
| Zaizibar | 37 | 48 |
| Ginger, Jamaica, public | 37 | 48 |
| Mace, Fancy Banda | 1.05 | 1.22 |
| East Indies | 95 | 1.19 |
| East & West Indies Blend | 94 | 1.18 |
| Mustard flour, fancy | 22 | 22 |
| No. 1 | 22 | 22 |
| Nutmeg, fancy Banda | 67 | 75 |
| East Indies | 58 | 68 |
| East & West Indies Blend | 58 | 68 |
| Paprika, Spanish | 43 | 33 |
| Pepper, Cayenne | 29 | 29 |
| Black Malabar | 11 | 13 |
| Black Lampong | 8 1/2 | 10 |
| Pepper, white Singapore | 15 1/2 | 17 1/2 |
| Munkok | 16 | 18 |
| Packers | | 18 |

SEEDS AND HERBS

| | Whole | Ground |
|---------------------------------|--------|--------|
| Caraway seed | 1.35 | 1.45 |
| Comino seed | 18 | 20 |
| Coriander Morocco bleached | 19 | 17 |
| Coriander Morocco natural No. 1 | 15 1/2 | 17 |
| Mustard seed, fancy yellow | 23 | 25 |
| American | 10 | 10 |
| Marjoram, Chilean | 51 | 51 |
| Oregano | 20 | 20 |

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

PROVISIONS

The National Provisioner
Daily Market Service

MARKET PRICES

New York

CASH PRICES

CARLOT TRADING LOOSE BASIS, F.O.B.
CHICAGO OR CHICAGO BASIS
THURSDAY, MAY 27, 1943

REGULAR HAMS

| | Fresh or Frozen | S.P. |
|-------|-----------------|--------|
| 8-10 | 24 1/4 | 24 1/4 |
| 10-12 | 24 1/4 | 24 1/4 |
| 12-14 | 24 1/4 | 24 1/4 |
| 14-16 | 24 | 24 |

BOILING HAMS

| | Fresh or Frozen | S.P. |
|-------|-----------------|------|
| 16-18 | 24 | 24 |
| 18-20 | 23 | 23 |
| 20-22 | 23 | 23 |

SKINNED HAMS

| | Fresh or Frozen | S.P. |
|--------|-----------------|--------|
| 10-12 | 20 1/4 | 20 1/4 |
| 12-14 | 20 1/4 | 20 1/4 |
| 14-16 | 20 | 20 |
| 16-18 | 20 | 20 |
| 18-20 | 20 | 20 |
| 20-22 | 20 | 20 |
| 22-24 | 20 | 20 |
| 24-26 | 20 | 20 |
| 26-28 | 20 | 20 |
| 28-30 | 20 | 20 |
| 30-32 | 20 | 20 |
| 32-34 | 20 | 20 |
| 34-36 | 20 | 20 |
| 36-38 | 20 | 20 |
| 38-40 | 20 | 20 |
| 40-42 | 20 | 20 |
| 42-44 | 20 | 20 |
| 44-46 | 20 | 20 |
| 46-48 | 20 | 20 |
| 48-50 | 20 | 20 |
| 50-52 | 20 | 20 |
| 52-54 | 20 | 20 |
| 54-56 | 20 | 20 |
| 56-58 | 20 | 20 |
| 58-60 | 20 | 20 |
| 60-62 | 20 | 20 |
| 62-64 | 20 | 20 |
| 64-66 | 20 | 20 |
| 66-68 | 20 | 20 |
| 68-70 | 20 | 20 |
| 70-72 | 20 | 20 |
| 72-74 | 20 | 20 |
| 74-76 | 20 | 20 |
| 76-78 | 20 | 20 |
| 78-80 | 20 | 20 |
| 80-82 | 20 | 20 |
| 82-84 | 20 | 20 |
| 84-86 | 20 | 20 |
| 86-88 | 20 | 20 |
| 88-90 | 20 | 20 |
| 90-92 | 20 | 20 |
| 92-94 | 20 | 20 |
| 94-96 | 20 | 20 |
| 96-98 | 20 | 20 |
| 98-100 | 20 | 20 |

PICNICS

| | Fresh or Frozen | S.P. |
|--------|-----------------|--------|
| 4-6 | 22 1/4 | 22 1/4 |
| 6-8 | 22 1/4 | 22 1/4 |
| 8-10 | 22 1/4 | 22 1/4 |
| 10-12 | 22 1/4 | 22 1/4 |
| 12-14 | 22 1/4 | 22 1/4 |
| 14-16 | 22 1/4 | 22 1/4 |
| 16-18 | 22 1/4 | 22 1/4 |
| 18-20 | 22 1/4 | 22 1/4 |
| 20-22 | 22 1/4 | 22 1/4 |
| 22-24 | 22 1/4 | 22 1/4 |
| 24-26 | 22 1/4 | 22 1/4 |
| 26-28 | 22 1/4 | 22 1/4 |
| 28-30 | 22 1/4 | 22 1/4 |
| 30-32 | 22 1/4 | 22 1/4 |
| 32-34 | 22 1/4 | 22 1/4 |
| 34-36 | 22 1/4 | 22 1/4 |
| 36-38 | 22 1/4 | 22 1/4 |
| 38-40 | 22 1/4 | 22 1/4 |
| 40-42 | 22 1/4 | 22 1/4 |
| 42-44 | 22 1/4 | 22 1/4 |
| 44-46 | 22 1/4 | 22 1/4 |
| 46-48 | 22 1/4 | 22 1/4 |
| 48-50 | 22 1/4 | 22 1/4 |
| 50-52 | 22 1/4 | 22 1/4 |
| 52-54 | 22 1/4 | 22 1/4 |
| 54-56 | 22 1/4 | 22 1/4 |
| 56-58 | 22 1/4 | 22 1/4 |
| 58-60 | 22 1/4 | 22 1/4 |
| 60-62 | 22 1/4 | 22 1/4 |
| 62-64 | 22 1/4 | 22 1/4 |
| 64-66 | 22 1/4 | 22 1/4 |
| 66-68 | 22 1/4 | 22 1/4 |
| 68-70 | 22 1/4 | 22 1/4 |
| 70-72 | 22 1/4 | 22 1/4 |
| 72-74 | 22 1/4 | 22 1/4 |
| 74-76 | 22 1/4 | 22 1/4 |
| 76-78 | 22 1/4 | 22 1/4 |
| 78-80 | 22 1/4 | 22 1/4 |
| 80-82 | 22 1/4 | 22 1/4 |
| 82-84 | 22 1/4 | 22 1/4 |
| 84-86 | 22 1/4 | 22 1/4 |
| 86-88 | 22 1/4 | 22 1/4 |
| 88-90 | 22 1/4 | 22 1/4 |
| 90-92 | 22 1/4 | 22 1/4 |
| 92-94 | 22 1/4 | 22 1/4 |
| 94-96 | 22 1/4 | 22 1/4 |
| 96-98 | 22 1/4 | 22 1/4 |
| 98-100 | 22 1/4 | 22 1/4 |

BELLIES

(Square Cut Seedless)

| | Fresh or Frozen | S.P. |
|--------|-----------------|--------|
| 8-10 | 19 1/4 | 19 1/4 |
| 10-12 | 19 1/4 | 19 1/4 |
| 12-14 | 19 1/4 | 19 1/4 |
| 14-16 | 19 1/4 | 19 1/4 |
| 16-18 | 19 1/4 | 19 1/4 |
| 18-20 | 19 1/4 | 19 1/4 |
| 20-22 | 19 1/4 | 19 1/4 |
| 22-24 | 19 1/4 | 19 1/4 |
| 24-26 | 19 1/4 | 19 1/4 |
| 26-28 | 19 1/4 | 19 1/4 |
| 28-30 | 19 1/4 | 19 1/4 |
| 30-32 | 19 1/4 | 19 1/4 |
| 32-34 | 19 1/4 | 19 1/4 |
| 34-36 | 19 1/4 | 19 1/4 |
| 36-38 | 19 1/4 | 19 1/4 |
| 38-40 | 19 1/4 | 19 1/4 |
| 40-42 | 19 1/4 | 19 1/4 |
| 42-44 | 19 1/4 | 19 1/4 |
| 44-46 | 19 1/4 | 19 1/4 |
| 46-48 | 19 1/4 | 19 1/4 |
| 48-50 | 19 1/4 | 19 1/4 |
| 50-52 | 19 1/4 | 19 1/4 |
| 52-54 | 19 1/4 | 19 1/4 |
| 54-56 | 19 1/4 | 19 1/4 |
| 56-58 | 19 1/4 | 19 1/4 |
| 58-60 | 19 1/4 | 19 1/4 |
| 60-62 | 19 1/4 | 19 1/4 |
| 62-64 | 19 1/4 | 19 1/4 |
| 64-66 | 19 1/4 | 19 1/4 |
| 66-68 | 19 1/4 | 19 1/4 |
| 68-70 | 19 1/4 | 19 1/4 |
| 70-72 | 19 1/4 | 19 1/4 |
| 72-74 | 19 1/4 | 19 1/4 |
| 74-76 | 19 1/4 | 19 1/4 |
| 76-78 | 19 1/4 | 19 1/4 |
| 78-80 | 19 1/4 | 19 1/4 |
| 80-82 | 19 1/4 | 19 1/4 |
| 82-84 | 19 1/4 | 19 1/4 |
| 84-86 | 19 1/4 | 19 1/4 |
| 86-88 | 19 1/4 | 19 1/4 |
| 88-90 | 19 1/4 | 19 1/4 |
| 90-92 | 19 1/4 | 19 1/4 |
| 92-94 | 19 1/4 | 19 1/4 |
| 94-96 | 19 1/4 | 19 1/4 |
| 96-98 | 19 1/4 | 19 1/4 |
| 98-100 | 19 1/4 | 19 1/4 |

GREEN AMERICAN BELLIES

| | |
|-------|--------|
| 18-20 | 14 1/4 |
| 20-22 | 14 1/4 |

D. S. BELLIES

| | Clear | Rib |
|--------|--------|--------|
| 18-20 | 15 1/4 | 15 1/4 |
| 20-22 | 15 1/4 | 15 1/4 |
| 22-24 | 15 1/4 | 15 1/4 |
| 24-26 | 15 1/4 | 15 1/4 |
| 26-28 | 15 1/4 | 15 1/4 |
| 28-30 | 15 1/4 | 15 1/4 |
| 30-32 | 15 1/4 | 15 1/4 |
| 32-34 | 15 1/4 | 15 1/4 |
| 34-36 | 15 1/4 | 15 1/4 |
| 36-38 | 15 1/4 | 15 1/4 |
| 38-40 | 15 1/4 | 15 1/4 |
| 40-42 | 15 1/4 | 15 1/4 |
| 42-44 | 15 1/4 | 15 1/4 |
| 44-46 | 15 1/4 | 15 1/4 |
| 46-48 | 15 1/4 | 15 1/4 |
| 48-50 | 15 1/4 | 15 1/4 |
| 50-52 | 15 1/4 | 15 1/4 |
| 52-54 | 15 1/4 | 15 1/4 |
| 54-56 | 15 1/4 | 15 1/4 |
| 56-58 | 15 1/4 | 15 1/4 |
| 58-60 | 15 1/4 | 15 1/4 |
| 60-62 | 15 1/4 | 15 1/4 |
| 62-64 | 15 1/4 | 15 1/4 |
| 64-66 | 15 1/4 | 15 1/4 |
| 66-68 | 15 1/4 | 15 1/4 |
| 68-70 | 15 1/4 | 15 1/4 |
| 70-72 | 15 1/4 | 15 1/4 |
| 72-74 | 15 1/4 | 15 1/4 |
| 74-76 | 15 1/4 | 15 1/4 |
| 76-78 | 15 1/4 | 15 1/4 |
| 78-80 | 15 1/4 | 15 1/4 |
| 80-82 | 15 1/4 | 15 1/4 |
| 82-84 | 15 1/4 | 15 1/4 |
| 84-86 | 15 1/4 | 15 1/4 |
| 86-88 | 15 1/4 | 15 1/4 |
| 88-90 | 15 1/4 | 15 1/4 |
| 90-92 | 15 1/4 | 15 1/4 |
| 92-94 | 15 1/4 | 15 1/4 |
| 94-96 | 15 1/4 | 15 1/4 |
| 96-98 | 15 1/4 | 15 1/4 |
| 98-100 | 15 1/4 | 15 1/4 |

D. S. FAT BACKS

| | |
|--------|--------|
| 8-10 | 11 |
| 10-12 | 11 |
| 12-14 | 11 1/4 |
| 14-16 | 11 1/4 |
| 16-18 | 11 1/4 |
| 18-20 | 11 1/4 |
| 20-22 | 11 1/4 |
| 22-24 | 11 1/4 |
| 24-26 | 11 1/4 |
| 26-28 | 11 1/4 |
| 28-30 | 11 1/4 |
| 30-32 | 11 1/4 |
| 32-34 | 11 1/4 |
| 34-36 | 11 1/4 |
| 36-38 | 11 1/4 |
| 38-40 | 11 1/4 |
| 40-42 | 11 1/4 |
| 42-44 | 11 1/4 |
| 44-46 | 11 1/4 |
| 46-48 | 11 1/4 |
| 48-50 | 11 1/4 |
| 50-52 | 11 1/4 |
| 52-54 | 11 1/4 |
| 54-56 | 11 1/4 |
| 56-58 | 11 1/4 |
| 58-60 | 11 1/4 |
| 60-62 | 11 1/4 |
| 62-64 | 11 1/4 |
| 64-66 | 11 1/4 |
| 66-68 | 11 1/4 |
| 68-70 | 11 1/4 |
| 70-72 | 11 1/4 |
| 72-74 | 11 1/4 |
| 74-76 | 11 1/4 |
| 76-78 | 11 1/4 |
| 78-80 | 11 1/4 |
| 80-82 | 11 1/4 |
| 82-84 | 11 1/4 |
| 84-86 | 11 1/4 |
| 86-88 | 11 1/4 |
| 88-90 | 11 1/4 |
| 90-92 | 11 1/4 |
| 92-94 | 11 1/4 |
| 94-96 | 11 1/4 |
| 96-98 | 11 1/4 |
| 98-100 | 11 1/4 |

OTHER D. S. MEATS

| | Fresh or Frozen | Cured |
|----------------|-----------------|--------|
| Regular plates | 11 1/4 | 12 |
| Clear plates | 10 1/4 | 10 1/4 |
| Jowl butts | 10 1/4 | 10 1/4 |
| Square jowls | 12 | 13 |

Quotations based on OPA revised MPR No. 148, effective Nov. 2, 1942 and amendment No. 1 to MPR 148, effective Jan. 19, 1943.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

| | Cash | Loose | Leaf |
|-------------------|--------|--------|--------|
| Saturday, May 22 | 13.80b | 12.80b | 12.40b |
| Sunday, May 23 | 13.80b | 12.80b | 12.40b |
| Tuesday, May 25 | 13.80b | 12.80b | 12.40b |
| Wednesday, May 26 | 13.80b | 12.80b | 12.40b |
| Thursday, May 27 | 13.80b | 12.80b | 12.40b |
| Friday, May 28 | 13.80b | 12.80b | 12.40b |

Packers' Wholesale Prices

| | |
|---------------------------------------|-------|
| Refined lard, tierces, f.o.b. Chicago | 14.55 |
| Kettle lard, tierces, f.o.b. Chicago | 15.05 |
| Leaf, tierces, f.o.b. Chicago | 15.05 |
| Neutral, tierces, f.o.b. Chicago | 15.55 |
| Shortening, tierces, c.a.f. | 16.50 |

DRESSED BEEF CARCASSES

City Dressed

| | |
|------------------------|----|
| Steer, heifer, choice | 24 |
| Steer, heifer, good | 23 |
| Steer, heifer, comm. | 21 |
| Steer, heifer, utility | 19 |
| Cow, good and comm. | 21 |

The above quotations do not include charges for koshering.

KOSHER BEEF CUTS

| | |
|----------------------------------|--------|
| Steer, heifer, triangle, choice | 22 1/4 |
| Steer, heifer, triangle, good | 22 1/4 |
| Steer, heifer, triangle, comm. | 21 |
| Steer, heifer, triangle, utility | 19 1/4 |
| Steer, hfr., reg. chuck, choice | 24 |
| Steer, hfr., reg. chuck, good | 23 1/4 |
| Steer, hfr., reg. chuck, comm. | 22 1/4 |
| Steer, hfr., reg. chuck, utility | 20 1/4 |

Above quotations include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for local delivery.

| | |
|-----------------------------|--------|
| Steer, heifer, rib, choice | 28 1/4 |
| Steer, heifer, rib, good | 28 1/4 |
| Steer, heifer, rib, comm. | 27 1/4 |
| Steer, heifer, rib, utility | 21 1/4 |
| Steer, hfr., loin, choice | 34 1/4 |
| Steer, hfr., loin, good | 32 1/4 |
| Steer, hfr., loin, comm. | 27 1/4 |
| Steer, hfr., loin, utility | 24 1/4 |

Above prices are for Zone 9, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

| | Western |
|------------------------------------|---------|
| Pork loins, fresh, 12 lbs. down | 27 1/4 |
| Shoulders, regular | 24 1/4 |
| Butts, regular, 4/8 lbs. | 29 1/4 |
| Hams, regular, under 14 lbs. | 28 1/4 |
| Hams, skinned fresh, under 14 lbs. | 24 1/4 |
| Picnics, fresh, bone in | 24 1/4 |
| Pork trimmings, extra lean | 35 1/4 |
| Pork trimmings, regular | 22 1/4 |
| Spareribs, medium | 17 |

| | City |
|-------------------------------|--------|
| Pork loins, fresh, 10/12 lbs. | 29 |
| Shoulders, regular | 28 |
| Butts, boneless, C. T. | 36 |
| Hams, regular, under 14 lbs. | 26 1/4 |
| Hams, skinned, under 14 lbs. | 24 1/4 |
| Picnics, bone in | 24 1/4 |
| Pork trimmings, extra lean | 35 1/4 |
| Pork trimmings, regular | 22 1/4 |
| Spareribs, medium | 18 1/4 |
| Boston butts, 4/8 lbs. | 32 |

*COOKED HAMS

| | |
|---|--------|
| Cooked hams, skin on, fatted, 8 lbs. down | 47 1/4 |
| Cooked hams, skinned, fatted, 8 lbs. down | 50 1/4 |

LOSS ON LIGHT WEIGHTS BREAKS BELOW \$1!!!

(Chicago costs and prices, first four days of week.)

With hog prices falling to the lowest level of 1943 this week, as a result of the largest weekly run in four months, cut-out test results continued to turn more in favor of the packer. Live costs for the four days were reduced 21¢@22¢ per cwt. compared with a week earlier, with losses dropping a like amount and the loss on the lights falling to 99¢.

| | 180-220 lbs. | 220-240 lbs. | 240-270 lbs. |
|-------------------------|---------------|---------------|---------------|
| | Pct. live wt. | Pct. live wt. | Pct. live wt. |
| Regular hams | 13.90 | 13.90 | 13.70 |
| Picnics | 5.80 | 5.50 | 5.40 |
| Boston butts | 4.00 | 4.10 | 4.00 |
| Loins (blade in) | 9.80 | 9.60 | 9.60 |
| Bellies, S. P. | 11.00 | 10.80 | 10.80 |
| Bellies, D. S. | 1.00 | 1.00 | 1.00 |
| Fat backs | 2.60 | 2.60 | 2.60 |
| Plates and jowls | 2.10 | 2.10 | 2.10 |
| Raw leaf | 12.00 | 12.00 | 12.00 |
| P. S. lard, rend. wt. | 12.40 | 12.40 | 12.40 |
| Spareribs | 1.60 | 1.60 | 1.60 |
| Trimming | 20.2 | 20.2 | 20.2 |
| Feet, tails, neckbones | 2.00 | 2.00 | 2.00 |
| Offal and miscellaneous | .55 | .55 | .55 |
| TOTAL YIELD AND VALUE | 69.00 | 70.50 | 71.00 |
| Cost of hogs per cwt. | \$14.20 | \$14.30 | \$14.30 |
| Condemnation loss | .07 | .07 | .07 |
| Handling and overhead | .61 | .51 | .45 |
| TOTAL COST PER CWT. | | | |
| ALIVE | \$14.88 | \$14.88 | \$14.82 |
| TOTAL VALUE | 18.89 | 18.60 | 18.21 |

Tallow and Grease Mart Continues a Routine Affair

NEW YORK, MAY 26, 1943

TALLOW AND GREASES.—It was reported last week that tallow and grease production at New York was only about 40 per cent of normal and there was no improvement in this condition during the present week. Trading was practically at a standstill, with members of the trade still awaiting the opinion of the OPA as to whether the buyers or the sellers of these products shall pay the broker's commission. Slaughter of cattle here showed a reduction last week compared with the week before; this condition promised no improvement in the amount of tallow available.

STEARINE.—Continued light offerings of stearine made for little trading in this product. Numerous buyers were willing to pay the ceiling price for any product offered, but a scarcity of this material prevented trades.

NEATSFOOT OIL.—Production of neatsfoot oil has been curtailed by the shortage of the necessary raw materials due to the continued light cattle slaughtering. Spot oil is in light supply but there are numerous buyers to be found for any product offered.

OLEO OIL.—There was no improvement in the oleo oil market during this week. Ceiling prices were quoted, with a few lots selling that way. No. 1 sold at 13½¢ and No. 2 at 13¢.

MARGARINE PRODUCTION

Margarine produced in March, 1943, according to report of U. S. Treasury Department:

| | Mar. 1943, lbs. | Mar. 1942, lbs. |
|---|--------------------|--------------------|
| Production of uncolored margarine | 56,477,311 | 30,123,088 |
| Production of colored margarine | 13,568,183 | 576,465 |
| Total | 70,045,494 | 30,699,553 |
| Uncolored margarine withdrawn tax paid | 57,051,158 | 29,622,325 |
| Colored margarine withdrawn tax paid | 431,224 | 57,144 |
| Total | 57,482,382 | 29,679,469 |

CHICAGO, MAY 27, 1943

TALLOW.—Despite the fact that there was a slight increase in the cattle slaughter last week, there was no improvement in the condition of the tallow market here. Trading continued to be done on a more or less routine basis during this week, with the offerings of product very light. Numerous buyers were on hand and all were eagerly bidding the full ceiling prices for all grades of tallow. Announcement was made late this week regarding Food Distribution Order 53, effective July 1, providing for allocation of animal, neatsfoot and red oils from producers to consumers.

STEARINE.—A stagnant market continued as far as the stearine trade was concerned. There has been no improvement in the amount of product made available and the supply continues to fall far short of the broad demand. Prices remained at the full ceiling.

NEATSFOOT OIL.—Market unchanged. Quotations were: Pure, 18c, and cold test, 26c.

GREASE OIL.—Quotations were as follows: No. 1, 14c; No. 2, 13½¢; extra, 14½¢; extra No. 1, 14½¢; extra winter strained, 14½¢; prime burning, 15½¢; prime inedible, 15c and special No. 1, 13½¢; acidless tallow oil is quoted at 13½¢.

GREASES.—In recent weeks there has been an increase in the number of hogs slaughtered and a big part of the run has included weighty hogs which had been held longer than usual, with the idea of putting as much weight on them as possible and selling them at the high hog prices. Live hog prices suffered a setback in recent weeks and farmers now are moving these weighty hogs to market. It is hoped by men in the grease trade that the increase in hog supplies, coupled with the heavy weights will eventually make for a more liberal supply of greases. This condition, however, has not been noted as yet. Prices continue at ceiling levels.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, May 28.)

Business continued to be of a very light nature on the by-products market during the week. Offerings of product continued to be of very light dimensions but there was no let-up in the demand and the various prospective buyers were willing to pay the ceiling for all items.

Blood

| | Unit | Ammonia |
|-----------------------|-------|---------|
| Unground, loose | | \$3.30* |

Digester Feed Tankage Materials

| | |
|----------------------------------|---------|
| Unground, per unit ammonia | \$3.50* |
| Liquid stick, tank cars | 2.30 |

Packinghouse Feeds

| | Carrels, Per ton |
|---|---------------------|
| 60% digester tankage, bulk | \$71.00* |
| 55% digester tankage, bulk | 60.00* |
| 50% digester tankage, bulk | 60.20* |
| 50% meat and bone meal scraps, bulk | 60.00* |
| Special steam bone-meal | 87.20* |
| | 50.00@55.00 |

Bone Meals (Fertilizer Grades)

| | Per ton |
|-----------------------------|-------------|
| Steam, ground, 3 & 50 | 35.00@36.00 |
| Steam, ground, 2 & 26 | 35.00@36.00 |

Fertilizer Materials

| | Per ton |
|---------------------------------------|---------------|
| High grade tankage, ground | |
| 10@11% ammonia | \$ 3.85@ 4.00 |
| Bone tankage, unground, per ton | 30.00@31.00 |
| Hoof meal | 4.25@ 4.35 |

Dry Rendered Tankage

| | Per unit |
|--|----------|
| Hard pressed and expeller unground | |
| 45 to 52% protein (low test) | \$1.21* |
| 57 to 62% protein (high test) | 1.21* |

Gelatine and Glue Stocks

| | Per cwt. |
|--|----------|
| Calf trimmings (limed) | \$1.00* |
| Hide trimmings (limed) | .90* |
| Sinews and pizzles (green, salted) | 1.00* |

| | Per ton |
|--|---------------|
| Cattle jaws, skulls and knuckles | \$40.00@42.00 |
| Pig skin scraps and trim, per lb. | 7½¢ @ 7½¢ |

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

| | Per ton |
|--|---------------|
| Round shins, heavy | \$70.00@80.00 |
| light | 70.00 |
| Flat shins, heavy | 65.00@70.00 |
| light | 65.00 |
| Blades, buttocks, shoulders & thighs | 62.50@65.00 |
| Hoofs, white | 55.00@57.50 |
| Hoofs, house run, assorted | 37.50 |
| Junk bones | 28.00 |

†Delivered Chicago.

Animal Hair

| | |
|-----------------------------------|----------|
| Winter coll dried, per ton | \$ 60.00 |
| Summer coll dried, per ton | 52.50 |
| Winter processed, black, lb. | nominal |
| Winter processed, gray, lb. | 8 |
| Cattle switches | 4 @ 4½ |

†Based on 15 units of ammonia.



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invited!

FERTILIZER PRICES

BAIS NEW YORK DELIVERY

Ammoniates

| | |
|---|------------|
| Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports..... | \$29.29 |
| Ground, dried, 16% per unit..... | 4.95 |
| Ground fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory..... | 4.75 & 10c |
| Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot..... | 55.00 |
| June shipment (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories..... | 4.00 & 50c |
| Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports..... | 30.00 |
| in 200-lb. bags..... | 32.40 |
| in 100-lb. bags..... | 33.00 |
| Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk..... | 4.25 & 10c |
| Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk..... | 5.10 |

Phosphates

| | |
|--|---------|
| Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works..... | \$40.00 |
| Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works..... | 40.00 |
| Superphosphate, bulk, f.o.b. Baltimore, 10% per unit..... | .64 |

Dry Rendered Tankage

| | |
|-------------------------------|--------|
| 50/55% protein, unground..... | \$1.09 |
| 60% protein, unground..... | 1.09 |

EASTERN FERTILIZER MARKETS

New York, May 27, 1943

The fertilizer shipping season is about over and the demand for spot materials has dropped off. The nitrate of soda prices have been extended for another month and all organic fertilizer materials are now subject to permits under Food Production Order 12. Very little tankage, blood or cracklings were reported moving as the production is still limited.

OIL CROP DEVELOPMENTS

In view of the increasing needs of fats and oils for foods and industrial purposes, the Canadian government is asking for increased production of oil-bearing plants, such as flax, soybeans and sunflowers. New oil-producing crops are being tried out on experimental farms by the Department of Agriculture.

Oilseed presses are working at capacity in Mexico, and there is a prompt and steady demand for their output. Peanut, sesame, linseed, cottonseed and coconut

Little Business Reported in Cotton Oil Futures Mart

PROCESSORS of both straight and blended vegetable oils have reported that the call from jobbers and wholesalers has dropped off considerably during the past week. It is explained that consumers are just not buying vegetable oils as they usually do. It may be that they are reluctant to use their "red" or meat stamps for this purpose until absolutely necessary, but it is also suggested that a great many people bought liberal amounts of oil just prior to the time rationing went into effect and consequently do not yet require additional supplies. Activity on the cottonseed oil market at New York was practically nil during the week due to supply shortages.

PEANUT OIL.—Offerings of peanuts and peanut oil continue very scarce but the demand remains broad with ceiling prices bid freely.

SOYBEAN OIL.—In view of the growing shortage of refined cottonseed, corn and peanut oil for edible purposes, a greater use of soybean oil is expected in the near future, according to some interests in the New York market. For some time the government has been suggesting that the use of soybean oil be increased in edible products such as shortening, salad oil, mayonnaise and margarine. Men in the trade feel that if this change is not made voluntarily the government may make demands soon.

OLIVE OIL.—There was no new business reported in the New York olive oil market this week. Only moderate releases, if any at all, are anticipated for the balance of the season as the supply of domestic oil from last year's crop is completely sold up. The same is true of the imported oil. Prices remain firm at the ceiling.

PALM OIL.—There continues to be practically no trading in this oil, where supplies are extremely light. Little hope was held for quick relief.

COTTONSEED OIL.—Southeast crude was quoted Friday at 12½¢ @ 12½¢; Valley 12½¢ and Texas, 12½¢ at common points.

Futures market transactions for the week at New York were:

MONDAY, MAY 24, 1943

| | Sales | High | Low | Bid | Pr. cl. |
|------------|-------|-------|-------|-------|---------|
| June | | | | 13.95 | 13.95 |
| July | | | | 13.95 | 13.95 |
| No sales. | | | | | |

TUESDAY, MAY 25, 1943

| | | | | | |
|------------|-------|-------|-------|-------|-------|
| June | | | | 13.95 | 13.95 |
| July | | | | 13.95 | 13.95 |
| No sales. | | | | | |

WEDNESDAY, MAY 26, 1943

| | | | | | |
|------------|-------|-------|-------|-------|-------|
| June | | | | 13.95 | 13.95 |
| July | | | | 13.95 | 13.95 |
| No sales. | | | | | |

THURSDAY, MAY 27, 1943

| | | | | | |
|------------|-------|-------|-------|-------|-------|
| June | | | | 13.95 | 13.95 |
| July | | | | 13.95 | 13.95 |
| No sales. | | | | | |

(See later markets on page 31.)

OLEOMARGARINE

F. O. B. CHICAGO

| | |
|-------------------------------|----------|
| White domestic vegetable..... | 19 |
| White animal fat..... | 16½ |
| Water churned pastry..... | 17½ |
| Vegetable type..... | unquoted |

VEGETABLE OILS

| | |
|--|-----|
| Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt..... | 12½ |
| White deodorized, bbls., f.o.b. Chgo..... | 16½ |
| Yellow, deodorized..... | 16½ |
| Raw soap stocks: | |
| Cents per lb. divd. in tankcars. | |
| Cottonseed foots, basis 50% T.F.A. | |
| Midwest..... | 3½ |
| East..... | 3½ |
| Corn foots, basis 50% T.F.A. | |
| Midwest..... | 3½ |
| East..... | 3½ |
| Soybean foots, basis 50% T.F.A. | |
| Midwest and West Coast..... | 3½ |
| East..... | 3½ |
| Soybean oil, in tanks, f.o.b. mills, Midwest..... | 11½ |
| Corn oil, in tanks, f.o.b. mills..... | 12½ |

oils are being extracted and marketed, and there is a steady demand from the United States for the by-product meals and cakes.

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CLEVELAND OHIO

HIDES AND SKINS

Hide markets strong but quiet—New buying permits being mailed May 29—Moderate trade in South America.

Chicago

HIDES.—This was a very quiet week in the hide market, aside from a moderate volume of business reported in the South American markets. All domestic hide markets are closely sold up to the end of April and no further trading is possible until next WPB buying permits are issued. It is understood that the permits for May hides are to be mailed out on May 29th but, inasmuch as Monday is being observed generally as a holiday, there is not much likelihood of trading until Tuesday, June 1.

All packer descriptions are quotable strong at the listed ceiling prices. In the case of branded steers, the optional method of salting is rather generally used, whereby heavy Colorados are salted and sold with other heavy brands at the 14½¢ price; in such cases, extreme light brands lose their premium and move with light brands also at 14½¢.

The small packer kill shows a sharp decrease for recent weeks and small packer hides are strong at ceiling of 15¢ flat, trimmed, for native all-weight steers and cows and 14¢ for brands;

11½¢ for native bulls and 10½¢ for branded. Hides graded at time of take-up and sold on selected basis bring full packer prices.

The Pacific Coast market is closely sold up to May 1 at the maximum of 13½¢, flat, for steers and cows, and 10¢ for bulls, f.o.b. shipping points.

The April accumulation of country hides was quickly cleaned up as soon as the last buying permits were issued. All trading was on the basis of all-weights, at the ceiling of 14¢ flat, untrimmed, or 15¢ flat, trimmed, f.o.b. shipping points, with brands at a cent less. Quotations on tanner selections of country hides are nominal and meaningless at present, with everything moving as all-weights to better advantage. Country production is bound to decrease further with warmer weather and attempts to stop black markets.

Reports from all sections indicate that tanners are taking delivery of hides as soon as possible and moving them into production. The market is undoubtedly in the most closely sold up position in many years.

Cattle slaughter showed a slight increase last week over the previous week but is still sharply below last year. Slaughter at 27 selected centers for first three weeks of May totalled 401,030

head, as against 434,722 for same period of 1942. Calf slaughter, however, is still declining, showing a decrease of 4% last week from previous week. Calf slaughter for first three weeks of May at the 27 centers was 156,947 head, as against 232,884 for same period of 1942.

FOREIGN WET SALTED HIDES.

The character of trading reported from the South American market indicates that most points are being kept well sold up. Over the week-end, 2,000 reject steers and 1,500 reject cows, of Rio Grande take-off, sold at 13¢; England bought 1,000 LaPlata light steers at 110 pesos; Canada bought 3,000 National steers at 16½¢, steady prices. At mid-week, England bought Municipal hides, involving 2,000 heavy steers, 3,000 light steers and 3,000 extremes; 3,000 Municipal light steers sold to the States, also 2,000 Artigas light steers; England bought 1,000 Anglo cows at unchanged prices.

CALFSKINS.—Packer calfskins are inactive but strong at 27¢ for heavies and 23½¢ for lights; new trading permits are awaited.

City calfskins are quotable at 20½¢ for 8/10 lb., and 23¢ for 10/15 lb.; city calfskins at 16¢ for 10 lb. and down and 18¢ for 10/15 lb.

KIPSKINS.—Packer kips are scarce and strong at maximum of 20¢ for 15-30 lb. natives and 17½¢ for brands.

City kips are salable at 18¢ for 15-30 lb. natives and 17¢ for brands; countries

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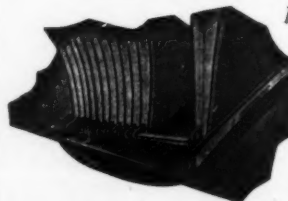
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ay 29, 1943

carried a quotation of 16¢ flat.

SHEEPSKINS.—A few more dry pelts are moving now, with best Montana full wools ranging 28½@29¢ per lb., del'd Chgo., and Colorados discounted about a cent. Packer shearing production shows some pick-up this week in most sections but is far below last year's abnormal figure at this time; ceiling prices are bid, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's 40¢, and six cars reported this week at these figures.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

| PACKER HIDES | | | |
|----------------|----------------------|---------------|--------------------|
| | Week ended May 28 | Prev. week | Cor. week, 1942 |
| Hvy. nat. str. | @15½ | @15½ | @15½ |
| Hvy. Tex. str. | @14½ | @14½ | @14½ |
| Hvy. butt | @14½ | @14½ | @14½ |
| Brnd'd str. | @14 | @14 | @14 |
| Hvy. Cal. str. | @14 | @14 | @14 |
| Br-light Tex. | @15 | @15 | @15 |
| Brnd'd cows | @14½ | @14½ | @14½ |
| Hvy. nat. cows | @15½ | @15½ | @15½ |
| L. nat. cows | @15½ | @15½ | @15½ |
| Nat. bulls | @12 | @12 | @12 |
| Brnd'd bulls | @11 | @11 | @11 |
| Califskins | 23½@27 | 23½@27 | 23½@27 |
| Kips, nat. | @20 | @20 | @20 |
| Kips, brnd'd | @17½ | @17½ | @17½ |
| Slunks, reg. | @1.10 | @1.10 | @1.10 |
| Slunks, hris. | @55 | @55 | @55 |

CITY AND OUTSIDE SMALL PACKERS

| | | | |
|---------------|--------|--------|--------|
| Nat. all-wis. | @15 | @15 | @15½ |
| Branded | @14 | @14 | @14½ |
| Nat. bulls | @10½ | @10½ | @10½ |
| Brnd'd bulls | @10½ | @10½ | @10½ |
| Califskins | 20½@23 | 20½@23 | 20½@23 |
| Kips | @18 | @18 | @18 |
| Slunks, reg. | @1.10 | @1.10 | @1.10 |
| Slunks, hris. | @55 | @55 | @55 |

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

| | | | |
|-------------|-----------|-----------|-----------|
| Hvy. steers | @14½ | @14½ | 13½@13½ |
| Hvy. cows | @14½ | @14½ | 13½@13½ |
| Bulls | @15 | @15 | @15 |
| Extremes | @15 | @15 | @15 |
| Bulls | @10½ | 10 | 9½@10½ |
| Califskins | 16 | 16 | 16 |
| Kipskins | @16 | @16 | @16 |
| Horsehides | 6.50@7.75 | 6.50@7.75 | 6.50@7.50 |

All country hides and skins quoted on flat basis.

SHEEPSKINS

| | | | |
|----------------|--------|-------|-------|
| Flr. shearings | @2.15 | @2.15 | @2.15 |
| Dry pelts | 28½@29 | 28 | @29 |

U. S. BUYS FATS AND OILS

Government purchases of fats and oils totaled approximately 175 million lbs. in April 1943, compared with an average of 98 million lbs. monthly in the first quarter of 1943 and 130 million lbs. in April, 1942, the previous peak month. More than half the April, 1943, purchases consisted of vegetable oils. Lard constituted over 80 per cent of the total purchases in April, 1942.

A total of 1,644 million lbs. of fats and oils was purchased by the FDA in the 24½ months from March 16, 1941, to February 28, 1943, but only 1,176 million lbs. (approximately 72 per cent of purchases) was delivered at shipside for export to the United Nations during the same period. The balance represented purchases for forward delivery, stocks awaiting shipment, and quantities shipped to territories to relieve shortages or distributed in connection with relief programs, school lunches, and similar projects.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Trade interests were a bit upset because of the uncertainty concerning the roll-back of prices which is supposed to become effective June 1. They are at a loss as to what it will mean to the trade. Trading today was in fair volume and was made up of sales of 4,900 lb. lots of S.P. skinned hams, S.P. picnics, 25/up green American bellies, D.S. clear bellies, pork loins, fresh Boston butts, fresh lean trimmings, D.S. jowl butts and frozen seedless bellies. Half-dozen cans of dressed hogs were reported sold here today.

Cottonseed Oil

Valley crude, 12½¢; Southeast, 12½¢@12½¢; Texas, 12½¢.

Quotations on New York bleachable cottonseed oil, Friday's close, were: June 13.95 paid; July 13.95.

FDA PURCHASES

AND



ANNOUNCEMENTS

PURCHASES.—During the period May 19 to May 21, inclusive, the FDA purchases included 30,000 lbs. colored oleomargarine; 105,000 lbs. dry sausage; 43,874,289 lbs. lard; 74,300 lbs. rendered pork fat; 2,250,902 lbs. refined rendered pork fat; 501,000 lbs. oleo oil; 767,500 lbs. edible tallow; 44,025 bundles, 100 yards each, hog casings; 3,424,200 lbs. frozen pork loins; 10,502,000 lbs. cured pork; 310,000 lbs. extra oleo oil and stock; 905,000 lbs. Wiltshire sides; 480,000 lbs. frozen boneless beef and 1,353,000 lbs. frozen lamb.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended May 22, 1943:

| | Week May 22 | Previous week | Same week '42 |
|-------------------|----------------|------------------|------------------|
| Cured meats, lbs. | 37,772,000 | 29,774,000 | 21,949,000 |
| Fresh meats, lbs. | 37,548,000 | 45,217,000 | 52,526,000 |
| Lard, lbs. | 426,000 | 4,767,000 | 1,089,000 |

MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture, as reported to the Bureau of Internal Revenue during March, 1943, compared with a year earlier:

| | Mar. 1943 lbs. | Mar. 1942 lbs. |
|-------------------------|-------------------|-------------------|
| Babasson oil | | 250,594 |
| Butter flavor | | 421 |
| Butter culture | | 50 |
| Coconut oil | | 346,969 |
| Corn oil | | 122,255 |
| Cottonseed oil | 24,793,704 | 13,806,508 |
| Cottonseed stearine | | 5,000 |
| Derivative of glycerine | 91,985 | 75,729 |
| Diacyl | | 86 |
| Emulsol | | 1,455 |
| Lecithin | | 46,330 |
| Milk | 9,933,360 | 5,361,632 |
| Monostearine | | 47,609 |
| Neutral lard | 2,137,332 | 718,305 |
| Oleo oil | | 1,855,740 |
| Oleo stearine | 407,629 | 177,838 |
| Oleo stock | 311,960 | 254,265 |
| Palm flakes | | 1,685 |
| Palm oil | | 158,708 |
| Peanut oil | 355,908 | 87,205 |
| Salt | 1,837,301 | 1,006,654 |
| Soda (benzoate of) | 29,132 | 14,994 |
| Soya bean oil | 15,877,024 | 6,717,768 |
| Sunflower oil | | 115,729 |
| Tallow | 87,314 | |
| Vitamin concentrate | 10,056 | 8,134 |
| Total | 58,026,642 | 81,111,544 |

Wholesale Brokers of

NATURAL CASINGS

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LIVESTOCK MARKETS *Weekly Review*

May Hog Slaughter is Heading for a Record

A RECORD federally inspected hog slaughter for the month of May appears to be in the making at the present time. From all indications there is a possibility that the total number of hogs killed during this month will pass the five million mark for the first time on record.

Several factors have combined to establish this record total. Tight rationing control and retail price ceilings, coupled with the fact that supplies have been keeping ahead of spring seasons of other years, have had their part in making for a record slaughter total. It is indicated that selling of hogs will continue to be heavy for several more weeks.

Fall farrowed pigs make up a part of the supply of hogs now being marketed, but a big share of the heavier hogs being shipped are from the summer crop of 1942. These are the same hogs that were being held for additional weight, through which producers hoped

to reap large returns on a high market. Many of these farmers have been sorely disappointed because of the sharp decline in live prices which has occurred since early in April. On April 2 a top of \$16.10, the highest since October 11, 1920, was paid for hogs, but thereafter the market proceeded to slump; Chicago prices at the close of this week ranged from \$14.30 down.

The hog kill for May, 1942, was 4,319,776 head, the second largest for the month. In May 1941 a total of 4,023,021 head was slaughtered under federal inspection.

SEES 1944 MEAT SHORTAGE

A nation-wide meat shortage next year was predicted by Edward N. Wentworth, director of the Armour and Company livestock bureau, who spoke in Portland, Ore., recently. Wentworth placed full responsibility for the coming shortage on blunders and errors of government agencies charged with administering various phases of the food program. OPA's price ceilings came in for special attack.

"Last year," he said, "when it was time for cattle to be bred, OPA fiddled around on prices so that breeders didn't know what to do. Many of them went ahead and did their breeding anyway; then OPA so arranged prices that it was more profitable to kill the cattle before the calves were born.

"When the time came for the cattle to enter the feedlots last fall, the margin between good and poor quality cattle was so low that it didn't pay to keep feeding them. Cattle, for instance, were putting on two pounds a day when the top value was 17c a pound, making a daily gain of 34c. At the same time, however, the feed alone that it took to add the two pounds cost 38c per day. You can easily see that there wouldn't

be much fattening at this rate. This spring the calf crop is small. A year from now you will see a considerably reduced cattle crop."

Wentworth maintained that this country is going through the same change that England did 65 years ago, when the agriculture interests lost political power to the labor and manufacturing interests.

CALIF. IMPORTS CATTLE

The extent to which California's meat requirements have grown is reflected in figures on cattle slaughter in the state in 1942, based upon data just released by the California Cooperative Crop Reporting Service. While a few years ago California was exporting cattle, with more being raised there than could be utilized, the state now imports from other states approximately half the beef cattle needed for home consumption.

California meat packers slaughtered a total of 461,000 cattle imported from other states in 1942, the largest imports on record. Brought into the state as feeders to go on range or in feedlots for further finishing were another 360,000 head. Thus a total of 821,000 beef cattle was imported into California in 1942, out of a total of 1,743,000 beef cattle slaughtered.

MARKETINGS SMALLER

Marketings of livestock for slaughter in regular commercial establishments in recent weeks have been running substantially under a year earlier and smaller than anticipated marketings based upon the record large 1942 production of live animals. Although it is impossible to determine exactly how much livestock has been diverted to black market outlets, the amount of

LIVESTOCK THEFTS OFF

Thefts of livestock from Illinois farms have declined sharply of late, indicating a lowering of "black-market" supplies, Attorney General George F. Barrett said recently. He reported that field assistants from his office were cooperating with downstate county authorities in the prosecution of rustlers.

"Investigators are checking on sources of supply of some packing plants and wholesale butchers. If we find them receiving meat from rustlers they will be prosecuted the same as bank robbers and other major criminals," said Mr. Barrett.

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most deducted from the inspected supply by this slaughter has been quite large, and government procurement agencies have had difficulty in meeting war requirements.

COST OF LIVING UP AGAIN

Living costs of city workers advanced 1.5 per cent in the month ending March 15, 1943, Secretary of Labor Perkins announced recently. This rise, which occurred prior to the President's April 8 "hold-the-line" order, brought the level of living costs to 122.8 per cent of the 1935-39 average, 5.9 per cent above May, 1942, and 21.7 per cent above January, 1941.

The largest increase was in retail prices of foods, which went up 2.8 per cent during the month. The chief reason for this rise in the cost of food was an advance from February 15 to March 15 averaging 13.2 per cent in prices of fresh fruits and vegetables, including increases of about 40 per cent in cabbage and green beans.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended May 22:

| | Cattle | Calves | Hogs |
|------------------------|--------|--------|--------|
| Week ended May 22..... | 500 | 59 | 15,209 |
| Last week | 513 | 35 | 12,483 |
| Last year | 1,540 | 340 | 5,274 |

SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during April, 1943, in Alabama, Florida and Georgia:

| | April 1943 | April 1942 |
|--------------|------------|------------|
| Cattle | 17,587 | 33,622 |
| Calves | 2,912 | 8,999 |
| Hogs | 116,106 | 102,639 |
| Sheep | 152 | 130 |

CANADIAN INSPECTED KILL

Canadian inspected slaughter in April, 1943, compared:

| | April 1943 | April 1942 |
|--------------|------------|------------|
| Cattle | 82,348 | 65,748 |
| Calves | 75,469 | 86,422 |
| Hogs | 571,562 | 545,195 |
| Sheep | 42,934 | 181,580 |

LIVESTOCK RECEIPTS BY TRUCK

Receipts of driven-in livestock at 68 public stockyards throughout the country during April, 1943, included 702,649 cattle, 231,919 calves, 1,997,905 hogs and 384,284 sheep. During the same month in 1942, truck receipts totaled 865,452 cattle, 325,607 calves, 1,948,273 hogs and 409,843 sheep.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, May 27, 1943, reported by U. S. Dept of Agriculture, Food Distribution Administration:

Hogs (soil & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good and Choice:

| | | | | | |
|-------------------|---------------|---------------|---------------|---------------|---------------|
| 120-140 lbs. | \$12.75@13.25 | \$12.65@13.25 | | | |
| 140-160 lbs. | 13.00@13.75 | 13.15@13.75 | | \$13.00@13.85 | \$14.15@14.25 |
| 160-180 lbs. | 13.50@14.15 | 13.65@14.25 | \$13.65@14.10 | 13.70@14.05 | 14.25@14.30 |
| 180-200 lbs. | 13.75@14.20 | 14.10@14.25 | 13.90@14.15 | 13.80@14.10 | 14.25@14.30 |
| 200-220 lbs. | 14.05@14.30 | 14.10@14.25 | 14.10@14.20 | 14.00@14.15 | 14.25@14.30 |
| 220-240 lbs. | 14.10@14.30 | 14.10@14.25 | 14.10@14.20 | 14.00@14.15 | 14.25@14.30 |
| 240-270 lbs. | 14.10@14.30 | 14.10@14.25 | 14.10@14.20 | 14.00@14.15 | 14.25@14.30 |
| 270-300 lbs. | 14.10@14.30 | 14.10@14.25 | 14.10@14.20 | 14.00@14.15 | 14.25@14.30 |
| 300-330 lbs. | 14.10@14.25 | 14.05@14.15 | 14.10@14.20 | 14.00@14.15 | 14.25@14.30 |
| 330-360 lbs. | 14.05@14.20 | 14.00@14.10 | 14.10@14.15 | 14.00@14.10 | 14.25@14.30 |

Medium:

| | | | | | |
|-------------------|-------------|-------------|-------------|-------------|-------------|
| 160-220 lbs. | 13.25@14.00 | 13.40@14.00 | 13.25@14.10 | 13.65@14.00 | 14.00@14.20 |
|-------------------|-------------|-------------|-------------|-------------|-------------|

ROWS:

Good and Choice:

| | | | | | |
|-------------------|-------------|-------------|-------------|-------------|------------|
| 270-300 lbs. | 14.00@14.10 | 13.80@13.90 | 13.90@14.10 | 13.80@13.90 | 14.10 only |
| 300-330 lbs. | 14.00@14.10 | 13.80@13.90 | 13.90@14.10 | 13.80@13.90 | 14.10 only |
| 330-360 lbs. | 14.00@14.10 | 13.75@13.85 | 13.90@14.10 | 13.75@13.85 | 14.10 only |
| 360-400 lbs. | 13.95@14.10 | 13.70@13.80 | 13.90@14.10 | 13.75@13.85 | 14.10 only |

Good:

| | | | | | |
|-------------------|-------------|-------------|-------------|-------------|------------|
| 400-450 lbs. | 13.90@14.05 | 13.65@13.75 | 13.90@14.00 | 13.75@13.85 | 14.10 only |
| 450-550 lbs. | 13.85@14.00 | 13.60@13.70 | 13.90@14.00 | 13.65@13.75 | 14.10 only |

Medium:

| | | | | | |
|-------------------|-------------|-------------|-------------|-------------|-------------|
| 250-550 lbs. | 13.50@14.00 | 13.50@13.75 | 13.40@13.90 | 13.60@13.80 | 14.00@14.10 |
|-------------------|-------------|-------------|-------------|-------------|-------------|

Slaughter Cattle, Vealers and Calves:

STEERS, Choice:

| | | | | | |
|---------------------|-------------|-------------|-------------|-------------|-------------|
| 700-900 lbs. | 16.00@17.00 | 16.00@16.50 | 15.25@16.25 | 15.25@16.50 | 15.50@16.50 |
| 900-1100 lbs. | 16.25@17.25 | 16.25@16.75 | 15.25@16.50 | 15.25@16.75 | 15.75@17.00 |
| 1100-1300 lbs. | 16.50@17.50 | 16.25@16.75 | 15.50@16.75 | 15.50@16.75 | 15.75@17.00 |
| 1300-1500 lbs. | 16.75@17.50 | 16.25@16.75 | 15.75@16.75 | 15.50@16.75 | 15.75@17.00 |

STEERS, Good:

| | | | | | |
|---------------------|-------------|-------------|-------------|-------------|-------------|
| 700-900 lbs. | 15.00@16.00 | 14.50@16.00 | 14.00@15.25 | 14.00@15.25 | 14.50@15.50 |
| 900-1100 lbs. | 15.25@16.25 | 14.50@16.25 | 14.00@15.50 | 14.25@15.50 | 14.75@15.75 |
| 1100-1300 lbs. | 15.50@16.50 | 14.75@16.25 | 14.00@15.75 | 14.25@15.50 | 14.75@15.75 |
| 1300-1500 lbs. | 15.75@16.75 | 14.75@16.25 | 14.25@15.75 | 14.50@15.50 | 14.75@15.75 |

STEERS, Medium:

| | | | | | |
|---------------------|-------------|-------------|-------------|-------------|-------------|
| 700-1100 lbs. | 13.25@14.75 | 13.00@14.50 | 12.25@14.00 | 12.75@14.25 | 12.75@14.75 |
| 1100-1300 lbs. | 13.25@15.50 | 13.00@14.75 | 13.00@14.25 | 12.75@14.50 | 12.75@14.75 |

STEERS, Common:

| | | | | | |
|--------------------|-------------|-------------|-------------|-------------|-------------|
| 700-1100 lbs. | 12.00@13.25 | 11.50@13.00 | 11.00@13.00 | 11.25@12.75 | 11.25@12.75 |
|--------------------|-------------|-------------|-------------|-------------|-------------|

HEIFERS, Choice:

| | | | | | |
|--------------------|-------------|-------------|-------------|-------------|-------------|
| 600-800 lbs. | 15.50@16.25 | 15.50@16.25 | 14.75@15.75 | 15.00@16.25 | 14.75@15.50 |
| 800-1000 lbs. | 15.75@16.75 | 15.50@16.25 | 14.75@16.00 | 15.25@16.50 | 14.75@15.50 |

HEIFERS, Good:

| | | | | | |
|--------------------|-------------|-------------|-------------|-------------|-------------|
| 600-800 lbs. | 14.25@15.50 | 14.50@15.50 | 13.50@14.75 | 13.50@15.25 | 13.75@14.75 |
| 800-1000 lbs. | 14.25@15.75 | 14.50@15.50 | 13.50@14.85 | 13.50@15.25 | 13.75@14.75 |

HEIFERS, Medium:

| | | | | | |
|-------------------|-------------|-------------|-------------|-------------|-------------|
| 500-900 lbs. | 12.00@14.00 | 11.75@14.50 | 11.50@13.50 | 11.50@13.50 | 12.00@13.75 |
|-------------------|-------------|-------------|-------------|-------------|-------------|

HEIFERS, Common:

| | | | | | |
|-------------------|-------------|-------------|-------------|-------------|-------------|
| 500-900 lbs. | 10.50@12.00 | 10.75@11.75 | 10.50@11.50 | 10.50@11.50 | 10.50@12.00 |
|-------------------|-------------|-------------|-------------|-------------|-------------|

COWS, All Weights:

| | | | | | |
|----------------------|-------------|-------------|-------------|-------------|-------------|
| Good | 13.25@14.00 | 13.25@14.00 | 12.25@13.50 | 12.25@13.00 | 12.25@13.50 |
| Medium | 11.75@13.25 | 11.75@13.25 | 11.00@12.25 | 11.25@12.25 | 10.75@12.25 |
| Cutter and common .. | 9.00@11.75 | 9.25@11.75 | 8.50@11.00 | 8.25@11.25 | 8.75@10.75 |
| Canner | 7.00@9.00 | 7.50@9.25 | 7.00@8.50 | 6.25@8.25 | 7.00@8.75 |

BULLS (Ylgs. Excl.), All Weights:

| | | | | | |
|-----------------------------|-------------|-------------|-------------|-------------|-------------|
| Beef, good | 13.75@14.25 | 13.50@14.00 | 13.00@13.35 | 12.25@13.00 | 12.00@12.75 |
| Sausage, good | 13.25@14.00 | 13.00@13.75 | 12.75@13.25 | 12.25@12.75 | 11.25@12.25 |
| Sausage, medium | 12.00@13.25 | 11.50@13.00 | 11.25@13.00 | 11.00@12.25 | 10.50@11.25 |
| Sausage, cutter & com. | 10.50@12.00 | 10.25@11.50 | 9.75@11.50 | 9.50@11.00 | 8.75@10.50 |

VEALERS, All Weights:

| | | | | | |
|-----------------------|-------------|-------------|-------------|-------------|-------------|
| Good and choice | 15.00@16.50 | 14.25@15.50 | 13.00@15.50 | 13.50@15.50 | 13.50@16.00 |
| Common and medium .. | 10.00@15.00 | 12.00@14.25 | 9.00@13.00 | 9.50@13.50 | 9.50@13.50 |
| Cull | 7.50@10.00 | 7.00@12.00 | 7.50@9.00 | 7.50@9.50 | 8.00@9.50 |

CALVES, 500 lbs. down:

| | | | | | |
|-----------------------|-------------|-------------|-------------|-------------|-------|
| Good and choice | 12.00@14.00 | 12.50@14.50 | 12.00@14.50 | 12.50@14.50 | |
| Common and medium .. | 10.00@12.00 | 10.00@12.50 | 9.00@12.00 | 9.50@12.50 | |
| Cull | 9.00@10.00 | 8.00@10.00 | 7.50@9.00 | 7.00@9.50 | |

Slaughter Lambs and Sheep:

LAMBS:

| | | | | | |
|-----------------------|-------------|-------|-------------|-------------|-------------|
| Good and choice | 15.35@16.10 | | 15.50@15.85 | 15.40@15.75 | 15.25@15.75 |
| Medium and good | 13.85@15.25 | | 14.25@15.25 | 14.25@15.25 | 13.00@15.00 |
| Common | 12.25@13.75 | | 12.00@14.00 | 11.50@14.00 | 11.50@12.75 |

LAMBS (Shorn):

| | | | | | |
|-----------------------|-------------|-------------|-------------|-------------|-------------|
| Good and choice | 14.25@15.25 | 14.75@15.50 | 14.50@15.25 | 14.25@14.90 | 14.50@15.15 |
| Medium and good | 13.10@14.10 | 13.25@14.50 | 13.00@14.25 | 13.00@14.00 | 12.50@14.25 |

EWES:

| | | | | | |
|-----------------------|-----------|-----------|-----------|-----------|-----------|
| Good and choice | 7.85@8.50 | 7.00@8.25 | 7.25@8.25 | 7.00@7.85 | 7.25@8.00 |
| Common and medium .. | 6.00@7.25 | 6.00@7.00 | 5.50@7.00 | 5.50@7.00 | 5.75@7.00 |

*Quotations on woolled stock based on animals of current seasonal market weights and wool growth, those on shorn stock on animals with No. 1 and No. 2 pelts.

*Quotations on slaughter lambs of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for five days ended May 21:

| | Cattle | Calves | Hogs | Sheep |
|---------------------|--------|--------|-------|-------|
| Los Angeles | 4,400 | 900 | 2,775 | 2,450 |
| San Francisco | 625 | 45 | 1,300 | 2,500 |
| Portland | 985 | 200 | 3,350 | 1,630 |

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were: 13,321 cattle, 2,072 calves, 44,567 hogs and 12,835 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 22, 1943, as reported to The National Provisioner:

CHICAGO

Armour and Company, 4,468 hogs; Swift & Company, 2,025 hogs; Wilson & Co., 972 hogs; Western Packing Co., Inc., 2,122 hogs; Agar Packing Co., 7,334 hogs; Shippers, 4,327 hogs; Others, 31,581 hogs.
Total: 17,298 cattle; 2,250 calves; 48,802 hogs; 28,874 sheep.

KANSAS CITY

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|--------|--------|
| Armour and Company | 2,339 | 162 | 4,385 | 8,004 |
| Cudahy Pkg. Co. | 1,335 | 109 | 2,378 | 7,750 |
| Swift & Company | 1,444 | 242 | 3,551 | 8,337 |
| Wilson & Co. | 1,529 | 133 | 2,593 | 3,581 |
| Meyer Kornblum | 783 | | | |
| Others | 3,829 | 149 | 1,683 | 7,014 |
| Total | 11,409 | 795 | 14,590 | 34,686 |

OMAHA

| | Cattle and Calves | Hogs | Sheep |
|--|-------------------|-------|--------|
| Armour and Company | 6,644 | 8,313 | 12,702 |
| Cudahy Pkg. Co. | 4,549 | 4,758 | 8,201 |
| Swift & Company | 4,753 | 4,240 | 6,544 |
| Wilson & Co. | 2,333 | 4,058 | 2,900 |
| Others | 14,450 | | |
| Cattle and calves: Eagle Pkg. Co., 15; Grt. Omaha, 32; Geo. Hofman, 39; Kroger Pkg. Co., 899; Omaha Pkg. Co., 245; John Roth, 112; So. Omaha Pkg. Co., 504; Superb Pkg. Co., 419; Lincoln Pkg. Co., 235; American Pkg. Co., 122. | | | |
| Total: 20,901 cattle and calves; 35,819 hogs and 30,147 sheep. | | | |

EAST ST. LOUIS

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|--------|-------|
| Armour and Company | 1,370 | 855 | 9,711 | 2,700 |
| Swift & Company | 1,832 | 1,013 | 11,506 | 2,377 |
| Hunter Pkg. Co. | 855 | | 11,721 | 290 |
| Hell Pkg. Co. | | | 2,302 | |
| Krey Pkg. Co. | | | 2,486 | |
| Laclede Pkg. Co. | | | 2,311 | |
| Siehoff Pkg. Co. | | | 961 | |
| Others | 1,882 | 139 | 4,526 | 694 |
| Shippers | 2,899 | 1,963 | 15,712 | |
| Total | 8,547 | 3,763 | 60,938 | 6,061 |

SIoux CITY

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|--------|-------|
| Cudahy Pkg. Co. | 5,378 | 57 | 7,807 | 3,478 |
| Armour and Company | 4,352 | 8 | 8,884 | 3,339 |
| Swift & Company | 2,894 | 19 | 4,575 | 2,252 |
| Others | 228 | 1 | 115 | |
| Shippers | 7,838 | | 4,016 | 439 |
| Total | 20,690 | 85 | 25,397 | 9,508 |

ST. JOSEPH

| | Cattle | Calves | Hogs | Sheep |
|---|--------|--------|--------|--------|
| Swift & Company | 1,781 | 160 | 8,213 | 13,961 |
| Armour and Company | 1,985 | 123 | 7,816 | 7,678 |
| Others | 1,521 | 48 | 724 | 2,398 |
| Total | 5,287 | 331 | 16,758 | 24,037 |
| Not including 8,469 hogs bought direct. | | | | |

OKLAHOMA

| | Cattle | Calves | Hogs | Sheep |
|---|--------|--------|--------|-------|
| Armour and Company | 665 | 60 | 4,942 | 1,329 |
| Wilson & Co. | 727 | 98 | 5,047 | 1,078 |
| Others | 97 | 1 | 834 | |
| Total | 1,489 | 159 | 10,823 | 2,407 |
| Not including 61 cattle, 80 calves, 1,150 hogs and 3,506 sheep bought direct. | | | | |

WICHITA

| | Cattle | Calves | Hogs | Sheep |
|---------------------|--------|--------|--------|-------|
| Cudahy Pkg. Co. | 747 | 56 | 9,226 | 6,677 |
| Guggenheim Pkg. Co. | 280 | | | |
| Dunn & Ostering | 20 | | 89 | |
| Fred W. Dold | 49 | | 341 | |
| Sundowner Pkg. Co. | | | 147 | |
| Pioneer Pkg. Co. | 9 | | | |
| Excel Pkg. Co. | 340 | | | |
| Others | 890 | | 240 | 12 |
| Total | 2,344 | 56 | 10,043 | 6,689 |

FORT WORTH

| | Cattle | Calves | Hogs | Sheep |
|-----------------------|--------|--------|-------|--------|
| Armour and Company | 575 | 205 | 2,891 | 16,911 |
| Swift & Company | 598 | 138 | 3,221 | 17,554 |
| Blue Bonnet Pkg. Co. | 253 | | 5 | 648 |
| City Pkg. Co. | 182 | | | 675 |
| H. Rosenthal Pkg. Co. | 45 | | 7 | 16 |
| Others | 5,338 | 2,431 | | |
| Total | 1,653 | 355 | 7,451 | 34,403 |

ST. PAUL

| | Cattle | Calves | Hogs | Sheep |
|----------------------|--------|--------|--------|-------|
| Armour and Company | 1,601 | 1,597 | 18,790 | 1,618 |
| Cudahy Pkg. Co. | 616 | 1,015 | | 1,049 |
| Blue Bonnet Pkg. Co. | 1,327 | | | |
| Swift & Company | 3,876 | | 26,560 | 2,812 |
| Others | 5,338 | 2,431 | | |
| Total | 8,972 | 7,701 | 45,350 | 5,479 |

DENVER

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|--------|-------|
| Armour and Company | 1,691 | 30 | 5,170 | 2,445 |
| Swift & Company | 1,609 | 4 | 4,892 | 2,708 |
| Cudahy Pkg. Co. | 798 | 17 | 3,628 | 3,379 |
| Others | 1,867 | 69 | 1,612 | 721 |
| Total | 5,965 | 120 | 15,302 | 9,253 |

CINCINNATI

| | Cattle | Calves | Hogs | Sheep |
|---|--------|--------|--------|-------|
| S. W. Gall's Sons | 38 | | | 185 |
| E. Kahn's Sons Co. | 178 | 642 | 8,375 | 118 |
| Lohrey Packing Co. | | | 339 | |
| H. H. Meyer Pkg. Co. | 18 | | 4,359 | |
| J. & F. Schroth P. Co. | 12 | | 3,498 | |
| J. F. Stegner Co. | 237 | 293 | | |
| Others | 717 | 562 | 547 | 214 |
| Shippers | 318 | 240 | 4,000 | |
| Total | 1,480 | 1,775 | 20,818 | 517 |
| Net including 1,354 cattle, 72 calves, 3,234 hogs and 14 sheep bought direct. | | | | |

TOTAL PACKERS' PURCHASES

| | Week ended May 22, 1942 | Prev. week | Cor. week, 1942 |
|--------|-------------------------|------------|-----------------|
| Cattle | 106,035 | 119,066 | 142,641 |
| Hogs | 312,061 | 346,989 | 281,683 |
| Sheep | 192,151 | 208,179 | 167,262 |

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., May 27—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, trading was 5@10c lower than a week ago.

Hogs, good to choice:

| | |
|-------------|---------------|
| 160-180 lb. | \$13.05@13.95 |
| 180-200 lb. | \$13.75@14.15 |
| 200-330 lb. | \$14.00@14.25 |
| 330-360 lb. | \$13.90@14.15 |
| Sows: | |
| 270-360 lb. | \$13.75@13.95 |
| 360-400 lb. | \$13.65@13.85 |
| 400-500 lb. | \$13.50@13.80 |

Receipts of hogs at Corn Belt markets for the week ended May 27:

| | This week | Last week |
|-------------------|-----------|-----------|
| Friday, May 21 | 34,300 | 30,900 |
| Saturday, May 22 | 31,900 | 20,700 |
| Monday, May 24 | 43,100 | 35,700 |
| Tuesday, May 25 | 37,400 | 49,400 |
| Wednesday, May 26 | 39,300 | 58,100 |
| Thursday, May 27 | 35,300 | 29,100 |

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended May 22:

| | Cattle | Hogs | Sheep |
|-------------------|---------|---------|---------|
| At 20 markets: | | | |
| Week ended May 22 | 190,000 | 507,000 | 274,000 |
| Previous week | 229,000 | 585,000 | 350,000 |
| 1942 | 233,000 | 453,000 | 264,000 |
| 1941 | 189,000 | 386,000 | 238,000 |
| 1940 | 170,000 | 421,000 | 247,000 |

| | Cattle | Hogs |
|-------------------|---------|------|
| At 11 markets: | | |
| Week ended May 22 | 400,000 | |
| Previous week | 471,000 | |
| 1942 | 365,000 | |
| 1941 | 327,000 | |
| 1940 | 370,000 | |

| | Cattle | Hogs | Sheep |
|-------------------|---------|---------|---------|
| At 7 markets: | | | |
| Week ended May 22 | 141,000 | 354,000 | 195,000 |
| Previous week | 159,000 | 395,000 | 225,000 |
| 1942 | 172,000 | 305,000 | 180,000 |
| 1941 | 139,000 | 269,000 | 134,000 |
| 1940 | 123,000 | 308,000 | 151,000 |

CORRECTION

The comprehensive catalog of canning equipment described on page 39 of the May 8 issue of THE NATIONAL PROVISIONER, in a column of New Trade Literature, was issued by A. K. Robins & Co., Inc.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

| | Cattle | Calves | Hogs | Sheep |
|--|--------|--------|--------|--------|
| Fri., May 21 | 605 | 312 | 15,847 | 8,020 |
| Sat., May 22 | 230 | 52 | 9,434 | 2,550 |
| Mon., May 24 | 15,908 | 555 | 25,717 | 14,254 |
| Tues., May 25 | 7,217 | 959 | 25,725 | 1,500 |
| Wed., May 26 | 9,774 | 798 | 25,945 | 8,977 |
| Thurs., May 27 | 5,000 | 700 | 22,000 | 8,000 |
| *Week so far | 37,599 | 3,007 | 90,387 | 25,831 |
| Week ago | 34,171 | 2,429 | 82,358 | 27,400 |
| Year ago | 49,017 | 4,458 | 82,351 | 28,207 |
| Two years ago | 30,723 | 4,704 | 60,304 | 19,944 |
| *Including 48 cattle, 71 calves, 35,087 hogs and 15,408 sheep direct to packers. | | | | |

SHIPMENTS

| | Cattle | Calves | Hogs | Sheep |
|----------------|--------|--------|-------|-------|
| Fri., May 21 | 1,196 | 87 | 591 | 774 |
| Sat., May 22 | 181 | 4 | 263 | 286 |
| Mon., May 24 | 6,752 | 31 | 1,144 | 2,132 |
| Tues., May 25 | 4,089 | 5 | 749 | 467 |
| Wed., May 26 | 4,905 | 63 | 521 | 44 |
| Thurs., May 27 | 2,500 | 100 | 1,000 | 1,000 |
| Week's total | 18,246 | 201 | 3,414 | 4,700 |
| Prev. week | 14,395 | 419 | 8,333 | 4,725 |
| Year ago | 13,736 | 228 | 4,386 | 942 |
| Two years ago | 8,318 | 163 | 3,640 | 700 |

MAY AND YEAR RECEIPTS

| | May | 1942 | 1943 | Year |
|--------|---------|---------|-----------|-----------|
| Cattle | 150,780 | 150,364 | 812,328 | 814,040 |
| Calves | 12,911 | 19,139 | 80,942 | 94,622 |
| Hogs | 441,763 | 353,161 | 2,254,686 | 2,663,927 |
| Sheep | 198,758 | 155,461 | 896,776 | 1,028,797 |

†All receipts include directs.

HOG RECEIPTS, WEIGHTS AND PRICES

| | No. | Av. Rec'd lbs. | Wt. | Prices |
|---|---------|----------------|---------|---------|
| *Week ended May 22 | 107,800 | 265 | \$14.65 | \$14.45 |
| Previous week | 117,010 | 265 | 14.65 | 14.45 |
| 1942 | 94,222 | 264 | 14.55 | 14.19 |
| 1941 | 88,819 | 257 | 9.50 | 8.80 |
| 1940 | 88,322 | 247 | 6.00 | 5.35 |
| 1939 | 84,129 | 254 | 7.10 | 6.35 |
| 1938 | 76,702 | 254 | 8.95 | 8.60 |
| Av. 1938-1942 | 85,400 | 255 | \$ 9.20 | \$ 8.80 |
| *Receipts and average weight for week ending May 22, 1942, estimated. | | | | |

WEEKLY AVERAGE PRICE OF LIVESTOCK

| | Cattle | Calves | Hogs | Sheep |
|-------------------|---------|---------|---------|---------|
| Week ended May 22 | \$15.40 | \$14.45 | \$ 8.15 | \$15.75 |
| Previous week | 15.40 | 14.45 | 8.35 | 15.30 |
| 1942 | 13.35 | 14.10 | 7.25 | 14.35 |
| 1941 | 10.00 | 9.30 | 4.00 | 9.75 |
| 1940 | 9.75 | 8.55 | 3.25 | 8.80 |
| 1939 | 9.45 | 6.55 | 2.85 | 8.35 |
| 1938 | 8.90 | 8.00 | 3.10 | 7.20 |
| Av. 1938-1942 | \$10.30 | \$ 8.80 | \$ 4.30 | \$ 9.35 |

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, May 27:

| | Week ended May 27 | Prev. week |
|---------------------|-------------------|------------|
| Packer's purchases | 68,874 | 50,300 |
| Shippers' purchases | 3,706 | 4,619 |
| Total | 72,580 | 54,919 |

MAR. MEAT CONSUMPTION

Federally inspected meats available for consumption in March, 19

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ending May 22, 1943:

CATTLE

| | Week ended May 22, 1943 | Prev. week | Cor. |
|------------------------|-------------------------|------------|---------|
| Chicago | 17,298 | 18,868 | 28,967 |
| Kansas City | 10,630 | 10,736 | 15,509 |
| Omaha | 19,999 | 19,594 | 19,782 |
| East St. Louis | 7,119 | 7,801 | 10,493 |
| St. Joseph | 4,701 | 5,938 | 6,511 |
| St. Louis | 12,650 | 12,072 | 9,901 |
| Wichita | 1,501 | 1,771 | 4,149 |
| Philadelphia | 1,458 | 1,754 | 2,285 |
| Indianapolis | 2,007 | 1,926 | 2,629 |
| New York & Jersey City | 7,900 | 7,709 | 8,947 |
| Cincinnati | 1,789 | 2,029 | 4,683 |
| Cleveland | 2,299 | 2,718 | 2,991 |
| Denver | 5,135 | 4,447 | 5,483 |
| St. Paul | 1,189 | 12,537 | 16,015 |
| Milwaukee | 2,473 | 2,841 | 3,050 |
| Total | 98,848 | 110,815 | 141,395 |

*Cattle and calves.

HOGS

| | | | |
|------------------------|---------|---------|---------|
| Chicago | 121,758 | 130,565 | 101,683 |
| Kansas City | 63,235 | 68,243 | 50,515 |
| Omaha | 57,605 | 65,968 | 45,894 |
| East St. Louis | 93,610 | 94,003 | 94,238 |
| St. Joseph | 24,974 | 26,512 | 15,557 |
| St. Louis | 37,075 | 36,249 | 28,173 |
| Wichita | 9,803 | 10,782 | 9,462 |
| Philadelphia | 15,580 | 14,504 | 15,623 |
| Indianapolis | 28,870 | 27,419 | 28,560 |
| New York & Jersey City | 56,133 | 53,914 | 44,951 |
| Oklahoma City | 11,973 | 10,588 | 10,865 |
| Cincinnati | 18,740 | 18,463 | 18,100 |
| Denver | 16,211 | 16,195 | 12,519 |
| St. Paul | 45,350 | 47,451 | 29,495 |
| Milwaukee | 9,273 | 10,535 | 9,816 |
| Total | 610,250 | 605,972 | 510,251 |

Includes National Stockyards, East St. Louis, Ill. and St. Louis, Mo.

SHEEP

| | | | |
|------------------------|---------|---------|---------|
| Chicago | 28,874 | 36,436 | 47,154 |
| Kansas City | 29,220 | 28,003 | 26,595 |
| Omaha | 36,980 | 36,809 | 33,308 |
| East St. Louis | 8,026 | 10,810 | 10,399 |
| St. Joseph | 21,639 | 28,104 | 18,745 |
| St. Louis | 11,453 | 11,593 | 11,997 |
| Wichita | 6,677 | 6,757 | 8,425 |
| Philadelphia | 2,508 | 3,061 | 2,290 |
| Indianapolis | 437 | 329 | 1,861 |
| New York & Jersey City | 47,995 | 45,290 | 46,764 |
| Oklahoma City | 5,713 | 3,694 | 3,403 |
| Cincinnati | 910 | 469 | 1,827 |
| Denver | 8,855 | 8,651 | 7,965 |
| St. Paul | 5,479 | 4,882 | 3,525 |
| Milwaukee | 881 | 579 | 813 |
| Total | 216,647 | 225,390 | 227,011 |

*Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, May 24, 1943, as reported by the Food Distribution Administration:

| | |
|-------------------------|-------------|
| CATTLE: | |
| Steers, medium to good | \$ nominal |
| Cows, medium to good | 12.25@13.00 |
| Cows, cullers | 10.00@11.75 |
| Bulls, good | 8.25@9.75 |
| Bulls, medium | 13.00@13.50 |
| Bulls, culler to common | 11.00@12.50 |

| | |
|----------------------------|---------------|
| CALVES: | |
| Yearlings, good and choice | \$18.50@20.00 |

| | |
|-----------------------|---------|
| HOGS: | |
| Hogs, good and choice | \$14.75 |

| | |
|-------------|---------|
| LAMBS: | |
| Lambs, good | \$17.00 |

Receipts of salable livestock at Jersey City market for week ended May 22, 1943:

| | | | | |
|--------------------|--------|--------|--------|--------|
| | Cattle | Calves | Hogs* | Sheep |
| Total receipts | 418 | 363 | 419 | 331 |
| Total with directs | 4,746 | 11,194 | 21,848 | 39,949 |

Previous week:

| | | | | |
|--------------------|--------|--------|--------|--------|
| | Cattle | Calves | Hogs* | Sheep |
| Total receipts | 456 | 583 | 771 | 123 |
| Total with directs | 4,788 | 8,179 | 26,265 | 41,414 |

*Including hogs at 31st street.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

WESTERN DRESSED MEATS

| | NEW YORK | PHILA. | BOSTON |
|--------------------------|-----------|---------|---------|
| STEERS, carcass | | | |
| Week ending May 22, 1943 | 5,457 | 1,061 | 1,066 |
| Week previous | 5,458 | 1,526 | 1,221 |
| Same week year ago | 5,066 | 2,114 | 1,896 |
| COWS, carcass | | | |
| Week ending May 22, 1943 | 748 | 1,445 | 1,163 |
| Week previous | 1,070 | 1,009 | 917 |
| Same week year ago | 339 | 940 | 1,784 |
| BULLS, carcass | | | |
| Week ending May 22, 1943 | 200 | 17 | 51 |
| Week previous | 58 | 18 | 50 |
| Same week year ago | 538 | 118 | 111 |
| VEAL, carcass | | | |
| Week ending May 22, 1943 | 6,477 | 760 | 525 |
| Week previous | 14,651 | 955 | 631 |
| Same week year ago | 10,795 | 1,209 | 746 |
| LAMB, carcass | | | |
| Week ending May 22, 1943 | 19,604 | 8,550 | 11,338 |
| Week previous | 21,060 | 8,163 | 11,891 |
| Same week year ago | 41,825 | 14,878 | 16,870 |
| MUTTON, carcass | | | |
| Week ending May 22, 1943 | 1,068 | 461 | 1,478 |
| Week previous | 1,725 | 156 | 804 |
| Same week year ago | 1,251 | 44 | 556 |
| PORK CUTS, lbs. | | | |
| Week ending May 22, 1943 | 1,032,131 | 598,064 | 259,834 |
| Week previous | 1,051,856 | 763,015 | 222,006 |
| Same week year ago | 1,513,382 | 259,967 | 233,435 |
| BEEF CUTS, lbs. | | | |
| Week ending May 22, 1943 | 296,070 | | |
| Week previous | 119,084 | | |
| Same week year ago | 173,706 | | |

LOCAL SLAUGHTER

| | | | | |
|---|-------------------------------|--------|--------|---------------------|
| CATTLE, head | Week ending May 22, 1943..... | 7,892 | 1,458 | |
| | Week previous | 7,699 | 1,754 | |
| | Same week year ago..... | 8,947 | 2,285 | |
| CALVES, head | Week ending May 22, 1943..... | 12,124 | 2,532 | |
| | Week previous | 9,574 | 2,698 | |
| | Same week year ago..... | 13,473 | 2,908 | |
| HOGS, head | Week ending May 22, 1943..... | 54,751 | 15,580 | |
| | Week previous | 55,100 | 14,504 | |
| | Same week year ago..... | 44,736 | 15,623 | |
| SHEEP, head | Week ending May 22, 1943..... | 48,131 | 2,508 | |
| | Week previous | 45,302 | 3,081 | |
| | Same week year ago..... | 46,544 | 2,290 | |
| Country dressed product at New York totaled 3,673 veal, 0 hogs and 341 lambs. | | | | Previous week 4,006 |

Country dressed product at New York totaled 3,673 veal, 0 hogs and 341 lambs. Previous week 4,906 veal, 5 hogs and 941 lambs in addition to that shown above.

CANADIAN LIVESTOCK PRICES

| GOOD STEERS | | | |
|---------------------|-------------------------|--------------|----------------------|
| | Week ended May 20 | Last week | Same week 1942 |
| Toronto | \$11.84 | \$11.71 | \$11.25 |
| Montreal | 12.25 | 12.20 | 11.60 |
| Winnipeg | 11.86 | 11.29 | 10.53 |
| Calgary | 11.35 | 11.45 | 10.50 |
| Edmonton | 11.60 | 11.50 | 10.00 |
| Prince Albert | | | 10.00 |
| Moose Jaw | 10.50 | 10.75 | 9.50 |
| Saskatoon | 10.85 | 10.90 | 9.50 |
| Regina | 10.75 | 10.60 | 10.35 |
| Vancouver | 12.25 | | |

| HOG CARCASSES B1* | | | |
|-------------------|--------------|---------|---------|
| Toronto |\$16.77 | \$16.81 | \$15.25 |
| Montreal |16.87 | 16.87 | 15.45 |
| Winnipeg |15.80 | 15.80 | 14.05 |
| Calgary |15.50 | 15.50 | 13.75 |
| Edmonton |15.40 | 15.40 | 13.80 |
| Prince Albert | | | 13.80 |
| Moose Jaw |15.65 | 15.65 | 13.75 |
| Saskatoon |15.50 | 15.50 | 13.75 |
| Regina |15.50 | 15.50 | 13.75 |
| Vancouver |16.35 | 16.35 | 14.75 |

*Official Canadian hog grades are now on carcass basis, quotations from: B1 Grades; Grade A, \$1.00 premium.

| | | | |
|---------------------|---------|---------|---------|
| \$1.00 premium. | | | |
| VEAL CALVES | | | |
| Toronto | \$14.87 | \$14.04 | \$14.35 |
| Montreal | 14.70 | 14.70 | 12.75 |
| Winnipeg | 13.50 | 13.50 | 11.75 |
| Calgary | 13.00 | 12.50 | 11.50 |
| Edmonton | 12.50 | 12.50 | 11.25 |
| Prince Albert | | | 10.25 |
| Moose Jaw | 12.00 | 12.00 | 11.00 |
| Saskatoon | 12.55 | 13.50 | 11.00 |
| Regina | 12.50 | | 11.50 |

| | | | |
|---------------|---------|---------|---------|
| Vancouver | 12.00 | | |
| GOOD LAMBS | | | |
| Toronto | \$16.61 | \$16.25 | \$13.50 |
| Montreal | 9.50 | 9.00 | 7.50 |
| Winnipeg | 14.42 | 14.50 | 11.50 |
| Calgary | 13.25 | 13.25 | |
| Edmonton | 12.50 | 12.50 | 11.50 |
| Prince Albert | | | |
| Moose Jaw | | 12.50 | |
| Saskatoon | | | 10.50 |
| Regina | 12.50 | 12.00 | 10.50 |

WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at the 27 selected centers during the week ending May 21 showed a reduction of 35,000 compared with the previous week. The total at 898,078 head compares with 933,062 a week earlier but stands well over the 753,057 head killed during the corresponding week in 1942. Sheep and lamb slaughter at these points, as well as cattle slaughter were heavier than the previous week.

| | | | | |
|---------------------------|---------|--------|---------|---------|
| | Cattle | Calves | Hogs | Lambs |
| New York area | 7,900 | 12,163 | 56,138 | 47,995 |
| Phila. & Balt. | 2,537 | 945 | 31,133 | 2,570 |
| Ohio-Indiana | | | | |
| Chicago | 7,255 | 3,036 | 67,808 | 3,930 |
| St. Louis area | 22,718 | 4,160 | 121,758 | 50,294 |
| Kansas City | 7,119 | 3,709 | 93,610 | 8,026 |
| Southwest group | 10,630 | 1,571 | 68,235 | 29,220 |
| Omaha | 11,150 | 928 | 64,291 | 48,232 |
| St. Paul-Wis. group | 19,999 | 325 | 87,965 | 36,980 |
| St. Paul-Wis. group | 12,650 | 76 | 87,075 | 11,463 |
| Interior Iowa & So. Minn. | 19,203 | 19,965 | 130,498 | 10,671 |
| Total | 145,229 | 3,284 | 184,877 | 33,428 |
| Total prev. week | 135,690 | 50,169 | 898,078 | 302,769 |
| Total last year | 132,072 | 52,190 | 983,062 | 288,926 |

*Includes New York City, Newark, and Jersey City. *Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. *Includes St. Louis, Mo. *Includes St. Louis National Stockyards and East St. Louis, Ill. and St. Louis, Mo. *Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. *Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wisc. *Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulations slaughtered approximately the following percentage of total slaughter under federal meat inspection during 1942: cattle 73%, calves 70%, hogs 74%, sheep and lambs 80%.

Watch the Classified Advertisements page for bargains in equipment.

The National Provisioner—May 29, 1943

CLASSIFIED ADVERTISEMENTS

Unemployed set solid. Minimum 20 words \$3.00, additional words 15c each. "Position Wanted", special rates: minimum 20 words, \$2.00, additional words 10c each. Count address or last number on four words. Headlines 75c extra. Listing advertisements 75c per line. Displayed: \$7.50 per inch. 10% discount for 3 or more insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Men Wanted

WANTED: Experienced man to assist Manager in small to medium packing house, in Eastern Ohio. A good practical working knowledge is required in beef and pork packing, sausage manufacture, refrigeration in both steam and electricity. This is a permanent position with a fine salary in a well established business. Answers are confidential. State salary expected, age, and your general experience. W-325, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

SALESMEN and brokers, by established firm, to sell quality binders to packers and sausage plants. Should have following. Desirable territories open. Liberal commissions. W-340, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

PACKINGHOUSE superintendent, experienced in beef, pork and lamb operations. W-345, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

EXPERIENCED kill floor foreman for beef, hogs, and sheep packinghouse. W-346, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

CANNING SUPERINTENDENT. Must have full knowledge meat canning for Government use. Write fully. W-348, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: All-around sausage maker with ability to take over and carry on, curing included. Also, man for beef boning and pork cutting. Give full details, draft status, etc. Okmulgee Sausage Company, 507 W. 4th St., Okmulgee, Okla.

WANTED: Experienced and thoroughly capable plant superintendent to assume full responsibility for all slaughtering and manufacturing operations of small southern plant. Attractive proposition and permanent connection to right man. W-351, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

FOREMAN for progressive sausage factory. Midwest plant with 100,000 lb. production. Must be experienced on all types of sausage and loaves. Good position for right man. State age, qualifications and salary expected. W-354, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**There's a Ready Market
Now for Used Equipment**

Plants for Sale or Rent

FOR SALE: Fully equipped sausage factory. Located in thriving defense area. Selling on account of owner wishing to retire. W-316, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

FOR SALE or rent: Plant used for meat packing plant. Has most of the equipment in same. Two railroad facilities. Will lease or sell building or equipment. If interested come and make an offer. Phone 63, Indiana, Pa., H. H. Bennett.

SLAUGHTER HOUSE for sale. Consisting of slaughter house, sausage kitchen, on 5 acres of land. Located in Virginia. Marvelous opportunity for experienced packinghouse man. Centrally located in a vicinity of 75,000 population, no competition, in a vast supply of livestock. Will sacrifice. W-350, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Plants Wanted

WANTED. Small slaughter house in metropolitan New York area. Will buy or rent. Must have Government inspection and beef cooler. W-347, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

Equipment Wanted

WANTED: Good used refrigeration equipment, about 3 ton capacity, ammonia or Freon. Give full particulars, age, condition, lowest cash price. Okmulgee Sausage Company, 507 W. 4th St., Okmulgee, Okla.

Position Wanted

SAUSAGE foreman with life-long experience in all manufactured items, 39 years of age, now available to take position with some large reliable concern. Wm. Hamelster, 207 N. Wenona, Bay City, Mich.

WANTED connection with sausage seasoning house with full line. Can obtain sizable business. Advise maximum commission will pay. W-349, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

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| Afral Corp.....18 | Hormel & Co., Geo. A.....38 | Schluderberg, Wm.-T. J. Kurlde Co...37 |
| Armour and Company.....6 | Hunter Packing Co.....38 | Smith's Sons, John E. Co...Second Cover |
| Aula Company, The.....23 | Hygrade Food Products Corp.....38 | Specialty Mfrs. Sales Co.....12 |
| Cahn, Fred C., Inc.....30 | Jackle, F. R.....37 | Svensden, Sami. S.....31 |
| Cincinnati Butchers' Supply Co.....19 | James Co., E. G.....36 | Swift & Co.....Fourth Cover |
| Cincinnati Cotton Products Co.....19 | Jones Superior Machine Co.....20 | United Cork Companies.....14 |
| Cleveland Cotton Products Co.....29 | Kahn's Sons Co., E.....37 | Vogt, F. G., & Sons, Inc.....37 |
| Cudahy Packing Co.....37 | Kennett-Murray & Co.....32 | Wilson & Co.....21 |
| Daniels Mfg. Co.....19 | Krey Packing Co.....37 | |
| Diamond Crystal Salt Co.....20 | Mayer, H. J. & Sons Co.....29 | |
| Eagle Beef Cloth Co.....21 | McMurray, L. H.....32 | |
| Early & Moor, Inc.....23 | Oakite Products, Inc.....14 | |
| Fearn Laboratories, Inc....Front Cover | O'Connor, W. H.....23 | |
| Felin & Co., Inc., John J.....37 | Oppenheimer Casing Co.....24 | |
| French Oil Mill Machinery Co.....28 | Pacific Lumber Co.....21 | |
| Fuller Brush Co.....14 | Platte Valley Commission Co.....32 | |
| Girdler Corp.....13 | Rath Packing Company.....37 | |
| Globe Co.....4 and 5 | | |

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.....12
.....31
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.....37
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